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1928

THOROUGHBRED SEEDS

GEORGE TAIT & SONS
NORFOLK, VA.



We trust this catalogue will interest all gardeners, but it should appeal with especial force to those who, by exasperating experience, have learned that the superlatives so lavishly used in most seed catalogues are not always properly employed. Our book tells the simple truth, and while aiming primarily to promote the sale of our seeds, it is not less concerned with maintaining our reputation for sincerity. Common sense should make it clear to every one that if there are numerous types of a certain vegetable, each cannot be of supreme value, and the following pages will be found a consistent protest against that kind of description. We trust the total absence of display type and misleading illustrations will emphasize our desire to appeal to the intelligence rather than the credulity of our readers. Our catalogue tells just what is said to customers across our counters, and thus any gardener, with this book in his hand, no matter how far he may live from Norfolk, stands in the matter of information concerning seeds on the same footing as the truckers of the great market gardening section surrounding this city. With 30,000 miles of railroad and numerous steamship lines leading from Norfolk, we are very advantageously situated for reaching any part of the United States, and we offer great inducements to distant customers.

A Cash Discount of 5 per cent. may be deducted from the price of vegetable seeds on orders amounting to \$2.00 and upwards, cash to accompany the order.

We pay the Postage upon all vegetable and flower seed at catalogue prices, but our customers must note the prices of peas, beans, corn and onion sets when ordered to be sent by mail.

We Pay Express Charges upon all vegetable and flower seed orders for which cash is sent at prices in descriptive list, but our customers must note the prices of peas, beans, corn and onion sets when ordered to be sent prepaid by express.

Do Not Fear Delay, should you be unable to order before the busy season. Orders are almost invariably forwarded within six hours after they reach us, and customers may rely upon immediate attention at all times.

We Guarantee the Safe Arrival of every package we send by mail or express. If a package fails to arrive within a reasonable time, we should be informed, a duplicate of the order being sent.

No Drayage is Charged for delivering to railroads or steamers.

The Convenient Order Sheet which is furnished with the catalogue should always be used, and we will take pleasure in supplying duplicates whenever requested.

The Name and Address of the correspondent cannot be too plainly written. We are constantly receiving orders the signatures to which are positively illegible, and the name is sometimes altogether omitted. Carelessness in this matter causes many disappointments for which we are held responsible.

References are Requested from those unknown to us unless cash accompanies the order.

Small Orders are Welcome, if for only the smallest packet, but those for less than a dollar must be accompanied with cash for the full amount, it being impossible to burden our books with such accounts.

Remittances May be Made by Postoffice Money Order, Registered Letter, Draft or Express. Stamps can readily be utilized by us, and we accept all denominations in payment of small bills.

C. O. D. Shipments will not be made unless the purchaser sends cash for one-fourth the value of the order as a guarantee of good faith. We cannot deviate from this rule, and requests for such shipments without cash enough to protect us against loss merely delay filling of the order.

We Make Prompt Correction whenever notified of mistakes, although such rarely occur in our well systematized business. It is our desire to be informed of anything which is in the least degree unsatisfactory to the purchaser, and we appreciate the opportunity to make right whatever may be or appear to be wrong. Never return seeds before communicating with us.

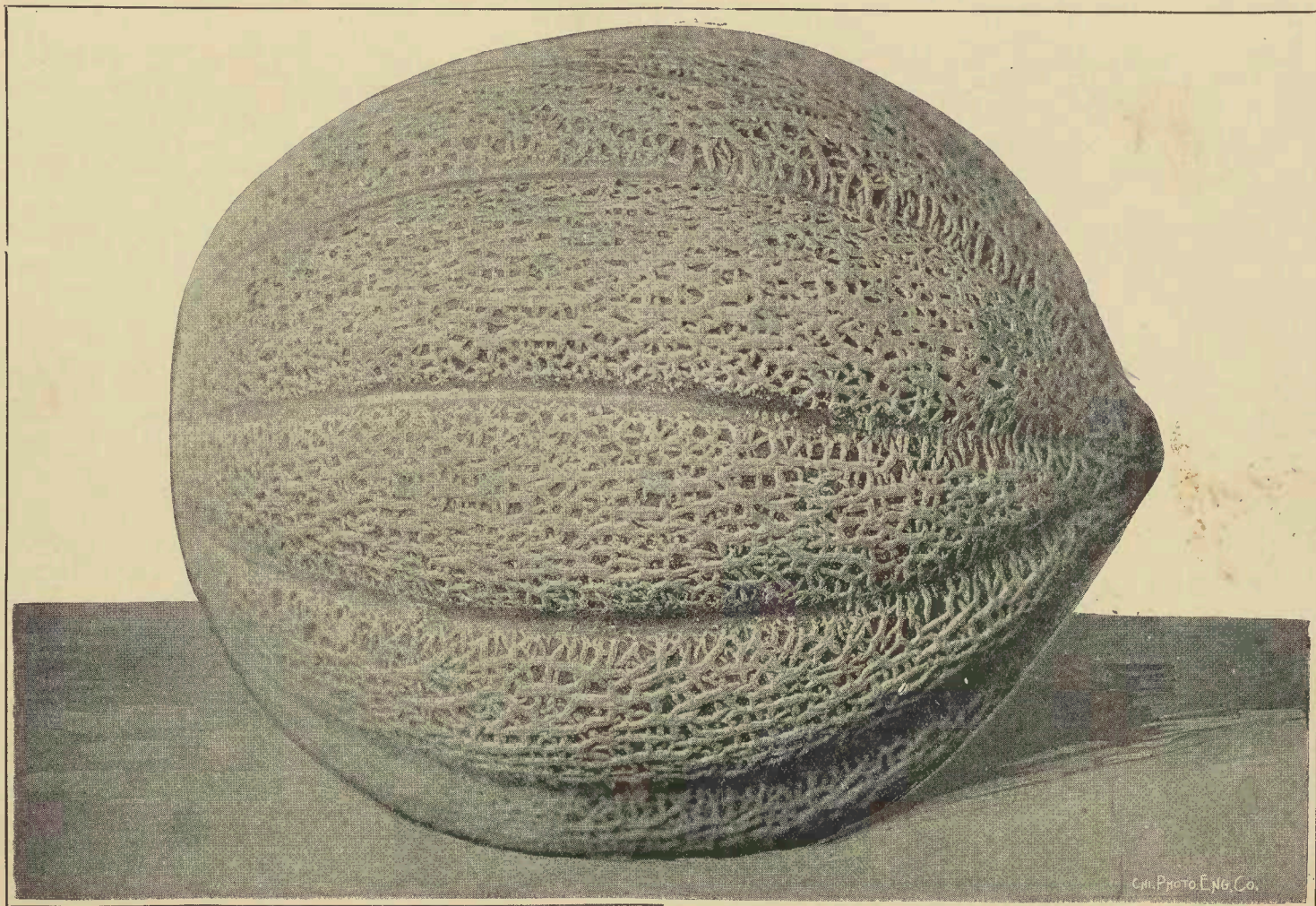
We Answer Questions Cheerfully about anything connected with seeds, and are always pleased to help our customers whenever we can. We particularly request, however, that all such questions be written on a separate sheet of paper.

GEORGE TAIT & SONS,

Norfolk, Va., January 1st, 1908.

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P. O. Box 456.



CHAS. PHOTO. ENG. CO.

The famous "Knight" Muskmelon of Anne Arundel County, Md.
The most profitable melon ever in cultivation.

THE GARDEN

A Few Hints & Suggestions



SUCCESS in gardening being, to a considerable degree, dependent upon the eligibility of the location, it is worth while to select carefully the most favorable spot at command. The sun should reach all parts of it, and a light loam which is not apt to bake into a hard crust after heavy rains will be found best. If naturally very stiff and close, it may be gradually mel-
lowed by a liberal use of stable manure, or by working in vegetable matter of any kind.

Manure must be freely used, but it should always be thoroughly rotted, as vegetables of delicate flavor cannot be raised from rank, fresh manure. Liquid manure is of the greatest value, the famous gardeners of Japan using fertilizer almost exclusively in that form, even in the case of their largest field crops.

In sowing seeds it should be remembered that those sown too early are apt to produce not only an inferior crop, but often a later crop than if put in the ground at the proper time. The suggestions given in this catalogue as to the time for sowing are a safe guide, but judgment must, of course, be exercised; seasons vary greatly in different years. Remember that, as a rule, seeds do one of two things immediately after planting—they grow or they die. In general, seeds should be covered according to their size, character and condition of the soil, and with due regard to the advance of the season. Rolling, or some substitute for that process of firming the soil over the seeds, greatly facilitates the germination of almost all kinds of seeds, especially in dry weather.

Sow as much as possible in straight rows or drills. In this way the plants may be easily recognized as they come up, and may be thinned and cultivated most conveniently and cheaply.

Transplanting should be done, if possible, about sunset. If done immediately before or during a shower the plants will be much benefited. Most plants may be taken up from the seed-bed with little injury to the root if handled carefully, and success depends largely upon this first step. Make the hole with a dibble, insert the root, pour a little water about it, and press the earth carefully but very firmly around the stalk. If convenient, shade for a day or two if the weather be hot.

For all gardeners who appreciate early vegetables, the hot-bed is a prime requisite. Seeds of such kinds as endure little cold may be sown in hot-beds very early in the season, so that by the time it would be safe to sow in the open ground the plants are well established, and, in the case of many varieties, nearly ready to begin fruiting. A serviceable hot-bed may be made at very little cost. Take tongued and grooved boards enough to make a frame six feet wide and as long as desired, putting them together at the corners with hooks and staples or by nailing to corner posts. The back of the frames should be two feet high, sloping down to eighteen inches at the front. Subdivide the frame with cross-strips three feet apart, so as to support sash of the regulation size. These can be bought ready-made more cheaply than they can be made at home. Dig the pit a foot wider than the frame, making it two feet deep and boarding up the sides to prevent falling of earth. The bed proper is made of fresh stable manure not more than six weeks old heaped into the pit until it is above the level of the ground, and made firm and level. Set the frame upon this, water well, and put sash in position. As soon as the heat rises, which will be indicated by steam upon the glass, remove the sash and fill in on top of the manure with eight or ten inches of fine sandy garden soil, spreading it smoothly and evenly. The glass is then replaced, and when the bed is warmed again the seeds are sown broadcast or in drills.

Water every evening with tepid water, unless there are evidence of excessive moisture. When the plants appear admit the air freely, except in freezing weather, to prevent them from "damping off." In frosty weather air may be given in the middle of the day by simply raising the sash at the back an inch or two. Cover at night when the temperature is very low with straw or mats. As the plants grow strong, accustom them gradually to the air by taking the sash entirely off during the day, and only partially closing them on mild nights. After the season is over, the sash may be stored away from the weather.

VEGETABLE SEEDS

With Description and Price

The words "THOROUGHbred SEEDS" being a registered trade-mark, (U. S. Patent Office No. 51052), all persons are warned against their use in connection with the advertising or sale of seeds. We will greatly appreciate the help of our friends in the detection and punishment of infringements of our copyright.



THE PRICES given in the following pages will not be found the lowest in the trade, and we may as well state frankly that we are poorly equipped to please those to whom price is the first consideration.

We are in a position, however, to compete with any honorable firm, and beg to call the attention of Southern farmers in particular to the fact that our situation and the extraordinary shipping facilities of Norfolk give us a great advantage over all Northern houses in the matter of quick delivery.

A thorough system of testing is applied to our seeds to ascertain their vitality, and this must be shown to be of satisfactory vigor before they can leave our warehouse. These tests are made not merely once in the year, but are constantly repeated, and our customers are thereby protected as far as possible against any uncertainty of germination. Whenever seeds purchased from us fail to germinate promptly it is owing to the manner in which they are planted, to unfavorable soil or seasons, or to their destruction by insects.

Important varieties are grown directly under our personal supervision, all others being procured from the most reliable sources of which we have knowledge, but we guarantee neither purity nor productiveness. No seedsmen can or ever does in good faith assume any responsibility as to the crop produced from seeds supplied by him. Abnormal weather conditions, peculiarities of soil or climate, or wrong methods of cultivation may and sometimes do cause complete change of type in vegetables, in addition to which it must be remembered that no precaution can prevent occasional mistakes. Where, however, it can be shown that failure was due to defects in the seed or to a mistake on our part, we will gladly make restitution to the extent of the amount actually paid us. All other responsibility is expressly disclaimed and, in cases where purchases have been made in ignorance of this stipulation, we will if desired refund the money upon the return of the seeds.

As unscrupulous dealers in various sections make a practice of trading upon the reputation of our house by selling as ours, seeds of entirely different quality, we beg to again caution those who order Thoroughbred Seeds through their local stores against accepting any unsealed packages. They will thus secure themselves against disappointment and loss while protecting us from fraud.

We are obliged to list here many kinds of vegetables which are of comparatively inferior value, there being always a demand for such from certain customers unacquainted with the finest varieties. We are careful, however, to point out the inferiority, and our readers will do well to be guided by our experience.



(*Asparagus Officinalis*.)

Mammoth White Columbian (*Thoroughbred*)—This beautiful asparagus came from the old Conover's Colossal, but is distinct in the shape of the stalks as well as in their color, which is a creamy white without artificial blanching. The color should make it much sought after in all markets, particularly by canners, but we have not found it popular with Southern growers. This variety does not reach its full productiveness until the fourth year, and those who are disappointed in its yield at first should give it time to get established. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Charleston, French or Palmetto (*Thoroughbred*)—For many years this fine variety has been the standard market asparagus in Virginia, the Carolinas and Florida, and we see no prospect of its being supplanted by any of the newer kinds. It is a rapid and even grower, very regular in size, and keeps in excellent condition long after cutting, its immense stalks



and bright green color making the bunches most attractive and salable. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Donald's Elmira.—In the north this is considered an excellent sort, but it is little used here, owing to the great popularity of the Palmetto. The stalks are large and of good quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Barr's Philadelphia Mammoth.—Although not yet used to any extent in the South, this is the favorite with Pennsylvania market gardeners, and we think it will eventually become popular here. The stalks, which are often an inch in diameter, taper very little, have few scales, and are of particularly fine color. It grows rapidly, and is therefore very tender and succulent. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Conover's Colossal.—This old stock is very productive, but is too inferior in size to be profitable in competition with the Palmetto or Barr's Mammoth. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

CULTURE.—An ounce of asparagus should produce 500 plants, and is sufficient for sixty feet of drill. Sow the seed in the fall or early spring in rows one foot apart and one inch deep, having previously soaked the seed twenty-four hours in warm water. When up and large enough to be handled, thin out the seedlings to three or four inches in the row, reserving only the most vigorous. The young plants are easily choked out by weeds and grass, and the ground must be well worked during the season. Transplant the following spring into beds previously prepared by trenching to the depth of two feet, filling in the trench with rich manure thoroughly mixed with the soil. For convenience in cutting, make the beds about four and a half feet wide, with walks between, and set the plants in rows one foot apart each way, the crown of the plant four or five inches under the surface of the beds. Every autumn after the stalks are cut down, cover the bed with a heavy coating of manure, and in the spring dig this under with a fork, taking care to avoid injury to the roots. Cutting may be begun in earnest after two seasons, and the bed, if well cared for, should last for ten or twelve years. Do not cut too closely, as the health of the roots requires some foliage during the year. By increasing the distance between the crowns, asparagus of extra size can be grown, and when this is desired the rows should be five or six feet apart, with two or three feet between the roots.



Although the sowing of seed is the most economical method of getting asparagus, it is somewhat uncertain, and necessarily requires two years to produce marketable shoots. There are, therefore, many gardeners who are glad to save time and trouble by buying roots already two years old, and it is in response to requests from many such that we are now offering Asparagus Roots. These are grown by one of the best gardeners in New Jersey from choice seed stocks, and will be found fine, strong two-year-old roots. Six thousand to seven thousand plants are required to the acre, according to the number of rows made. We will have pleasure in making specially low quotations to buyers of large quantities, and are prepared to fill the largest orders. A family of ordinary size will find 100 roots sufficient to keep it supplied with asparagus during the season, and the bed need not take up more than five hundred square feet. We will sell 500 roots at 1,000 rate.

Palmetto, \$1.00 per 100; prepaid by mail or express, \$1.25 per 100; \$5.00 per 1,000 F. O. B. Norfolk. Special prices for lots of 10,000 and upwards.

Conover's Colossal, 60 cts. per 100; prepaid by mail or express, 85 cts. per 100; \$4.00 per 1,000 F. O. B. Norfolk. Special prices for lots of 10,000 and upwards.



Mammoth White Columbia, \$1.00 per 100; prepaid by mail or express, \$1.25 per 100; \$5.00 per 1,000 F. O. B. Norfolk. Special prices for lots of 1,000 and upwards.

ARTICHOKE.

(*Cynara Scolymus*.)

French Globe.—A delicious vegetable almost unknown in American gardens, but destined to some day gain the estimation it deserves and which it has long enjoyed in other countries. It produces globular-shaped heads, which, as long as immature, are very tender and succulent. The usual method of cooking is to boil and serve with butter as dressing. Attention is called to the mistake many of our readers make in confounding this with the



French Globe Artichoke.

common Jerusalem Artichoke, the roots of which are used. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

CULTURE.—An ounce should produce 500 plants. Sow the seeds the last of March in light, rich soil, and transplant into rows three feet apart, leaving two feet between the plants in the row. It is a perennial which does not come into bearing until the second season, but if properly cultivated will continue to yield for many years. The plant will become exhausted if the heads are allowed to ripen, so that these must be cut off as they appear, even if not wanted for use. Should the plants show signs of deterioration by an unsatisfactory yield, it is advisable to make a fresh start with seed, or offshoots may be used to make a new bed.

ARTICHOKE ROOTS.

(*Helianthus Tuberosus*.)

The artichoke best known in this country is the Jerusalem Artichoke, the roots of which are the edible portion of the plant. These grow in the form of large tubers, and are not only good for table use when boiled or pickled, but furnish also an excellent food for hogs, being very fattening. Nothing is more easily and cheaply grown than a crop of artichokes, and their productiveness is evidenced by the fact that the yield is said to often exceed two hundred barrels to the acre. They are planted in much the same way as Irish potatoes, the tubers being cut to any desired number of eyes, one being enough. The rows should be not less than three feet apart, with two feet between the hills. Planting may be begun as early as April 1st. After the crop has matured, hogs may be simply turned into the field and left to take care of themselves. From two to three bushels are required to plant an acre. Per lb., 25 cts.; prepaid by mail or express, 35 cts.; per bush., \$1.50 F. O. B. Norfolk; per bbl., \$4.00 F. O. B. Norfolk.



(*Phaseolus Vulgaris*.)

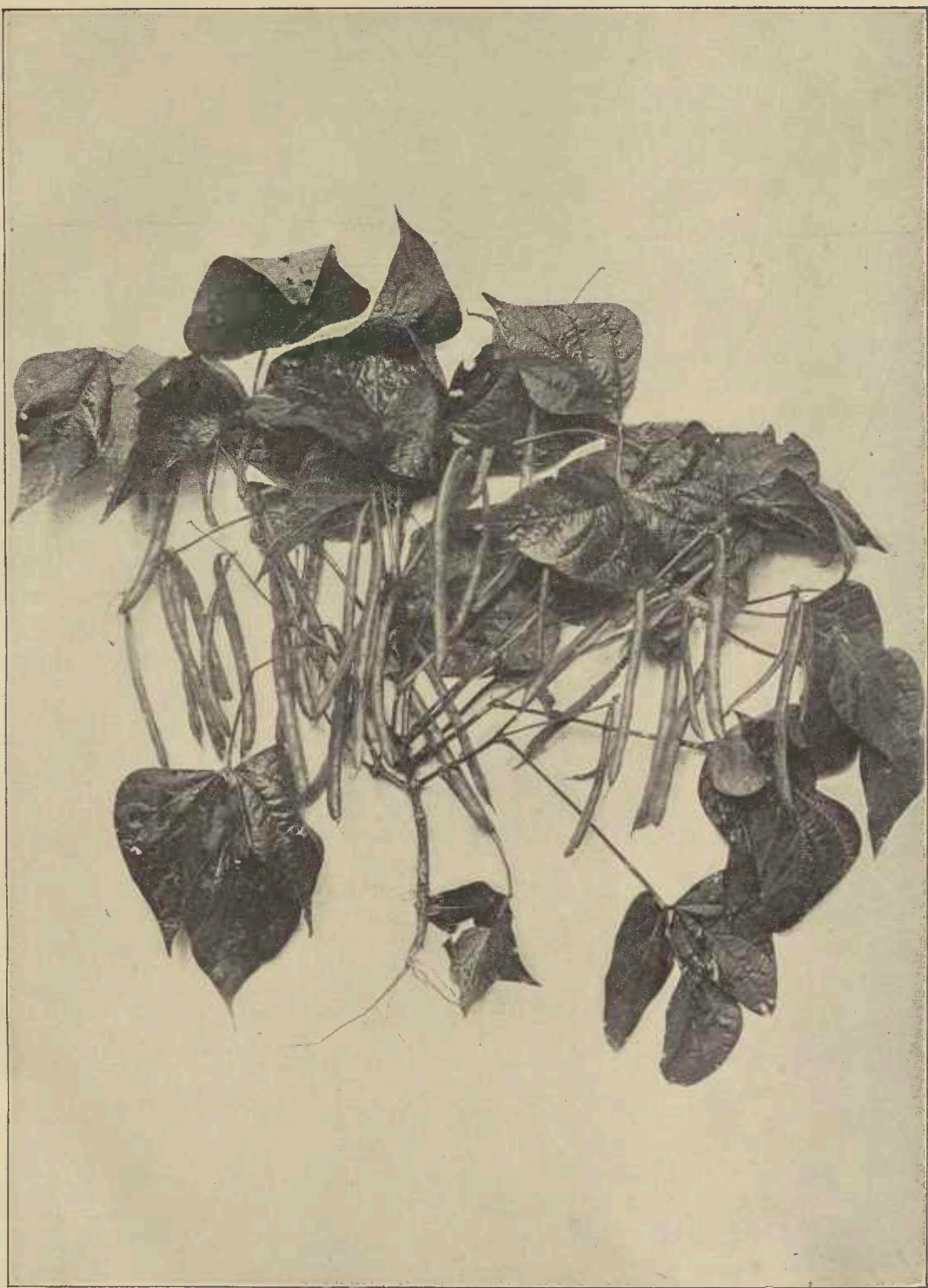
All prices quoted for beans are invariably "F. O. B. Norfolk."

15 cts. per qt. must be added to the price of all beans when ordered to be sent by mail or prepaid express.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

WITH GREEN PODS.

Tait's Extra Early Black Valentine.—Again the Black Valentine has demonstrated that in hardiness, productiveness, and earliness, it is really quite out of the class of all the extra early varieties heretofore in use, having under all conditions, justified every claim which we have ever made for it. There can be no doubt that, after lying for days in ground too cold to encourage or even to permit germination, and wet enough to



Tait's Extra Early Black Valentine Bean.
The hardiest and earliest green bean ever introduced.



rot any other kind of bean, the Black Valentine will, at the first change for the better, begin a healthy growth and subsequently endure uninjured very unfavorable conditions. Were this hardy nature its sole valuable characteristic, every Southern trucker would still be deeply interested, since gardeners in this section are often obliged to plant beans long before the ground is warm, and losses from rotting are common almost every year; but it is also amazingly prolific and is very much earlier than any other bean, whether wax or green podded; each year since its introduction it has been in market a full fortnight ahead of the Extra Early Valentine. The pod is not particularly attractive, being undersized and rather leathery when full grown, so that in table quality it ranks among the poorest of snap beans. This defect would, of course, be fatal were it to come in competition with tenderer and more showy kinds, but the practical experience of five years has proved it the most profitable in every market North. For family use it is naturally less desirable than the Longfellow, Mammoth Stringless, or Extra Early Valentine, and our readers should not allow themselves to be misled by flattering descriptions which they are sure to meet in those catalogues which invariably ascribe every fine quality to every new vegetable. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **King of the Earlies.**—This name has been given by certain seedsmen to the Extra Early Black Valentine, a description of which is given in the preceding paragraph. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **Longfellow.**—The Longfellow is a marvellously productive bean, while the pods are so nearly ideal that it would be difficult to model in wax a pod which would be prettier in color and proportions, but it is unfortunately very liable to disease in bad weather. For this reason we would advise against early planting of the Longfellow, and it should be put only in well-drained ground. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel, on application.

✓ **Mammoth Stringless Valentine** (Thoroughbred).—The Stringless Valentine is altogether distinct from the Extra Early Valentine, being not only absolutely free from "string," but at least one-fifth larger and so early that under equal conditions it will be ready for picking quite eight or ten days ahead of even Tait's E. E. Valentine. But for a peculiar slowness in germinating, and a slight tendency to "rust" in bad weather, it would be a leading variety for market; as it is, many growers consider it more profitable than any other sort, and it will probably hold its place as a most desirable table bean. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **Burpee's Stringless Green Pod.**—The pods of this bean are unusually fleshy and it is about a week earlier than the Extra Early Valentine; it is a favorite shipping bean in some sections, but has never won much favor in the neighborhood of Norfolk, owing to the popularity of the Black Valentine. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **Bountiful** (Thoroughbred).—From descriptions seen in other catalogues some of our readers have doubtless formed the idea that this stringless flat bean is a marvel of excellence—the earliest, hardest, most prolific and finest of all varieties. As a matter of fact, most market gardeners will know at once that its flat pod alone bars it for their use, while its table quality will be found not equal to that of the round-podded stringless kinds. It is, however, the largest and handsomest of the flat beans, bears an enormous crop and in places where flat beans are salable, there is no reason why it should not be the favorite. It is really a highly improved strain of Yellow Six Weeks, once a standard trucking bean. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Early Mohawk.**—A very old flat bean, which was once the favorite early sort on account of its ability to resist light frosts, its earliness and great bearing qualities, but now entirely out of date for all purposes. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Tait's Thoroughbred Valentine.**—For many years our special strain of the Valentine has been one of the great trucking beans of the South, and it is still a favorite along the entire coast, although some of the new varieties are now rapidly supplanting it, owing to their superiority in earliness. The pods, which are very thick and fleshy, are set in great profusion, and the bearing period is remarkably long. Our Valentine is really distinct from the ordinary stock, having been bred up to its present superiority by thirty years of skillful care. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Improved Extra Early Refugee.**—Except for the fall crop, this improved Refugee will be found much more desirable than the famous old "Thousand-to-One," as it is a fortnight earlier and of equally good quality. We do not recommend it for any purpose, however, as there are many better beans for spring use. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

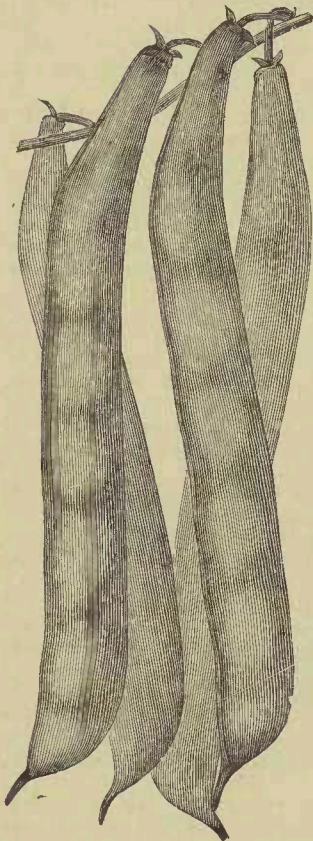
✓ **Refugee, or 1,000 to 1.**—Entirely abandoned as a spring crop, the old Refugee is still very largely grown as a fall crop, being usually extremely profitable when shipped after frost has destroyed the northern beans. It is unquestionably the most desirable variety for late use



owing to its productiveness and the fact that the pods retain their tenderness wonderfully well in the fall, when the Valentine is apt to become hard and stringy. We grow this bean in enormous quantities and will accept the largest orders, delivery to be made at any time after January. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

WITH WAX PODS.

✓ **Silver Wax.**—Earliness cannot be claimed for this superb new bean, but it is certainly the equal of any in beauty and is apparently not subject to rust, since we have found no trace whatever of the disease in our fields during the past two unfavorable seasons. The bush is larger than most kinds and is remarkably productive, the pods being very thick as well as of unusual length; they are peculiar in color, having a soft creamy tint, very clear and at the same time even richer in effect than many of the deeper-colored varieties of wax. We are inclined to think its lateness may be partially offset by the fact that it may be planted earlier than the less hardy varieties, and it is therefore recommended to market gardeners for trial. It should be a very valuable variety for fall use, owing to its robust constitution. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.



Golden Eye Wax Bean.

✓ **New Celestial.**—In the ceaseless effort after improvement, we occasionally find that a certain stock has changed to such a degree that, in order to avoid confusion, a new name is required for identification; in the new Celestial Wax, catalogued for the first time last year, we merely claim to offer an improved strain of the popular California Wax but, if our own opinion and the judgment of several of the best southern market gardeners are to be regarded, the improvement is such that we could not well retain the old name for both beans. Although totally unable to meet the demand for it during the past two years, we hope to have an abundant supply this season. Early and handsome as the California Wax is, the Celestial is several days earlier and has a decidedly longer pod, the bush being remarkable for its strength and tree-like erectness. It is apparently a great acquisition for southern bean growers. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **California Black Wax.**—This selection from the Currie's Rust Proof Wax has been found especially adapted to this section, and for several years we have been growing it more and more largely. It is identical with the parent stock in all its principal characteristics, but by many good growers is considered hardier and earlier, as well as a prettier bean. A quality held in especial estimation is its ability to germinate and grow in cold, wet ground, usually so fatal to all kinds of beans. As beans must often be planted here under the most unfavorable conditions as to the weather, the value of this point is easily seen. When the Celestial Wax is better known, however, this will undoubtedly go out of use, the newer bean better easily its superior in every point. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Davis' White Wax.**—The name of this handsome bean is not taken from the color of the pods, as might be supposed, but from the clear white of the dried bean, the pods being a fine, rich yellow. Having a liability to rust when conditions are unfavorable, it has lost much favor with truckers, and is less used than formerly, very few being grown in Virginia. It should not be planted too closely, as the bush makes a strong growth and is apt to suffer for the want of ventilation and sunlight unless given somewhat more room than most kinds. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

✓ **Golden Eye Wax (Showlighted).**—The pod of this well-known variety is not nearly as handsome in color or size as that of the improved Black varieties, but is smooth and straight, and has so far been exempt from that great enemy of wax beans, "the rust." With such a record for hardiness, it naturally holds its own against the earlier and more showy varieties, and we anticipate a heavy demand for it this spring. Our Golden Eye Wax are grown in the East from carefully selected stock, and must not be classed with western beans. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Currie's Rust Proof.**—Notwithstanding the number of fine new wax beans which are



Tait's New Celestial Wax Bean.
The earliest, longest, and most beautiful of wax beans.

Photograph of a plant grown
by Mr. J. T. Lambert,
Norfolk, Va.



being constantly introduced, many prominent growers continue to give this preference on account of the qualities which procured its original popularity in the South. It ranks among the first in earliness, the bush being noticeable for its sturdy, compact habit of growth, but it is only proper to state that the "Rust Proof" is not altogether justified by its record regarding the disease. Although not usually liable to rust, there have been seasons when it was damaged as a result of cold rains. Attention is called to the three improved strains of this bean which we offer, the new Celestial, the California, and the well-known El Dorado, all of these being distinct improvements upon the original stock. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **El Dorado.**—All who admire the Currie's Rust Proof Bean will be greatly pleased with our fine selection from it known as the El Dorado. We have endeavored to eliminate as far as possible all tendency to rust, and also still further develop its earliness, but cannot pronounce it the equal of the Celestial. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bushel on application.

✓ **Improved Kidney Wax.**—We no longer supply the Kidney Wax to our home trade except in a small way, and consider large planting of it in this section very unwise, as it is certain to become diseased in bad seasons. No bean is handsomer when perfect, its length and color being all that could be desired, and in Florida it is one of the most profitable kinds. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; per bushel on application.

RUNNING VARIETIES.

✓ **Kentucky Wonder.**—This is the best of all the running snaps, as it is entirely stringless, and we recommend it strongly. The pod, which is nearly round when young and of extraordinary length, has a tenderness quite its own and a delicious flavor. In addition to its pre-eminent quality it is also remarkable for the length of the bearing season, since, although nearly as early as the dwarf snaps, it continues to bear until frost if regularly picked; from the very ground up to the top of the vine, the nine-inch pods hang in clusters and are gathered with less trouble than any bean ever in cultivation. It must not be confounded with the Southern Prolific Bean, which is often sold as Kentucky Wonder although much smaller and quite a fortnight later. Pt., 20 cts.; qt., 40 cts.; 2 qts., 60 cts.; 4 qts., \$1.00; pk., \$1.75; bushel \$7.00.

✓ **Old Homestead.**—Identical with the Kentucky Wonder described above.

✓ **Dutch Case Knife.**—An old variety, very productive, and good as a snap when shelled, but not to be compared with Kentucky Wonder. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., \$1.50; bushel, \$6.00.

✓ **German Pole Wax.**—Of the running wax varieties this is probably the most desirable. It bears richly-flavored stringless pods, and is used only as a snap. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., \$1.50; bushel, \$6.00.

✓ **Speckled Cranberry.**—When green this bean makes a very tender snap, and is also excellent for shelling. Like all the old kinds, this has had to give way to the fine Kentucky Wonder. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., \$1.50; bushel, \$6.00.

✓ **Lazy Wife's.**—A white-seeded variety which produces green pods of unusual length. It is very late in bearing, and is in every respect inferior to the Kentucky Wonder. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., \$1.50; bushel, \$6.00.

✓ **French Yard Long.**—This remarkable bean is more of a curiosity than anything else, as it is extremely late in bearing and is of only fair quality. The pods are very small in diameter, scarcely as large as a lead pencil, but their length is in accordance with the name, the average being quite two feet. The vine makes a strong growth, and must be supported by trellis or bush. Pkt., 10 cts.; gill, 25 cts.

✓ **Scarlet Runner.**—A beautiful climber, used largely for oramental purposes, as it is of rapid growth, with handsome foliage and brilliant scarlet flowers. It will grow from twelve to fifteen feet high, and shows a constant succession of bloom during the summer and fall. As a table bean it is used both in the pod and when shelled, but it will be found rather coarse in flavor and altogether out of the class of such a bean as Kentucky Wonder. Pt., 25 cts.; qt., 40 cts.; 2 qts., 65 cts.; 4 qts., \$1.25.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

CULTURE.—A quart of bush beans will plant about 100 feet of drill, from $1\frac{1}{4}$ to $1\frac{1}{2}$ bushels being allowed to the acre. A quart of running beans will plant about 150 hills. All varieties of beans, especially Wax, are very tender, and should not be planted in this latitude before the beginning of April. If a succession is desired, plant at intervals of about two weeks. Prepare the ground well, manuring lightly, and plant one inch deep in rows two feet apart. Allow two or three inches between the green kinds and about six inches between the wax. Keep well hoed, but avoid working the ground when it is wet or when dew is on the beans, as they will be likely to rust.



LIMA BEANS.

(Phaseolus Lunatus.)

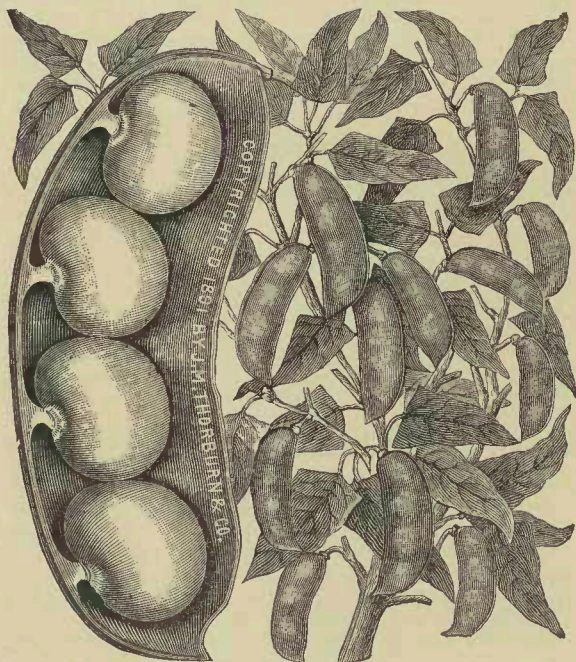
15 cts. per qt. must be added to the price of all beans when ordered to be sent by mail or prepaid express.

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BUSH.

✓ **New Wonder Bush.**—Since the first dwarf Lima bean was introduced to the delighted public, in 1889, many improvements have been made in its size, quality and earliness, but no selection, in our opinion, combines those qualities in such perfection as the new strain called Wonder Bush. This is strictly a Large Lima and therefore has a great advantage over the fine Prolific Bush Lima, while it is about the same in earliness. The plant is of strong, compact growth, and, under first-class cultivation, is heavily set with pods throughout the entire season; the pods, which usually contain not less than three and often four large beans, are borne almost entirely around the centre of the bush, emphasizing its fidelity to the dwarf type. Sufficient tests having been made to determine its value, we confidently recommend it along with the Prolific Bush Lima, regarding these two as far the best for market gardeners. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

✓ **Prolific Bush** ~~(Showbread)~~—This is a really great improvement upon the well known Henderson's Bush Lima, and we wish to call especial attention to its desirability as a market bean. Any one who continues to grow the old stock is making a serious mistake, since the Prolific not only has a larger pod, containing more and larger beans, but is much more productive, and matures several days earlier. The bush is of vigorous growth but, while less compact than some other dwarf kinds, still has no tendency to make vine, and is literally full of pods from the beginning of the season until killed by frost. The yield is nearly, if not quite, double that of the Henderson's Bush Lima, and in addition to this advantage it is, on account of its improved size, much more attractive and salable. Although we greatly increased our acreage of this bean for last season's sales, we soon sold out our entire stock, the demand being much greater than even we anticipated. This year, however, we have made preparations which ensure an abundant supply and we will be able to supply it in large quantities to those who grow for shipment. This and the new Wonder Bush Lima are the ones we recommend most strongly to those who grow Limas for market. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.;



Dwarf Challenger Lima.

4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

✓ **Dwarf Challenger Lima.**—A veritable Dwarf Lima, growing only from twelve to eighteen inches high and possessing in full the delicious flavor characteristic of the genuine Challenger Lima. It is productive, a single bush often producing from forty to fifty pods, and it is a fine kind for family use; for market the Wonder Bush and Prolific Bush are decidedly preferable. Persons accustomed to the ordinary kinds of Lima Beans are always surprised and delighted when they first taste the Challenger, its quality being entirely distinct. They should be planted in rows two feet apart, with one foot between the hills, and one plant only should be allowed to grow in the hill. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.



Burpee's Dwarf Large Lima.—This is of fine size, quite as large as the Running Large Lima, and is well flavored, but in neither productiveness nor earliness does it bear comparison with the Prolific or the Wonder, and therefore it is not nearly so profitable as a market gardening crop. It will inevitably go out of use as the Wonder Bush becomes known. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

Henderson's Dwarf Lima.—Although of very small size, the beans of this variety possess practically the same flavor as the running kind, and are borne heavily from early summer until frost. Until the introduction of the New Prolific, it was very popular on account of its earliness, but can no longer be recommended. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

Dreer's Bush Lima.—Identical with the Dwarf Challenger.

Kumerle's Bush Lima.—Identical with the Dwarf Challenger.

POLE.

New Ideal.—While not so early as the Leviathan, this new Large Lima is superior to it in size, and easily outranks for the main crop all others of its class. The pods are from five to eight inches long and borne in clusters, so that gathering is very easily done, and all tests so far indicate that the vine is unusually healthy. The bean corresponds to the pod in size, being extraordinarily thick as well as long and wide, and no Lima is more richly flavored. Now that such beans as this and the Early Leviathan are to be had, it is obviously not worth while to continue the use of the old strain of Large Lima. Pt., 20 cts.; qt., 40 cts.; 2 qts., 70 cts.; 4 qts., \$1.25; pk., \$2.00; bushel, \$8.00.

Early Leviathan.—According to the general opinion of market gardeners, this is one of the greatest improvements ever made in pole limas, since although of unusual size, it is more than a week earlier than the ordinary kinds. It excels also in productiveness, the pods hanging in great clusters and the yield continuing active throughout the entire season. Pods of the Leviathan are usually almost straight and often contain five fully developed beans. In the northern states, it will enable many to grow large Limas for the first time, while southern growers will get into market with this bean about ten days earlier than heretofore. Pt., 20 cts.; qt., 40 cts.; 2 qts., 70 cts.; 4 qts., \$1.25; pk., \$2.00; bushel, \$8.00.

Large Lima.—The standard old Pole Lima, which, before the introduction of Dwarf Limas, could always be found in any Southern garden. The beans are delicious dried as well as freshly shelled from the green pod, and it will probably retain some of its popularity indefinitely. In very rich soil the vines often have a tendency to run too much, in which case we suggest severe pruning of the ends. This usually throws the energy of the vine into better production of pods. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

King of the Garden Lima.—An improved Large Lima which has a larger pod and is more productive. The pods are borne in clusters and contain five or six beans each, the beans also being larger than those of the old variety. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

Challenger.—None of the Lima beans have so rich a flavor as this, and it is perhaps the most productive. The beans are very thick and crowded so closely in the pod that the ends are flattened. It would be more generally grown but for its lateness. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

Potato or Dreer's Improved.—Identical with the Challenger, described above.

Small Lima, Sewee or Carolina.—Previous to the introduction of the Dwarf Small Lima, the Sewee was a general favorite and it is still largely grown in the south. It has a smaller pod and smaller beans than the well-known Large Lima, but is both hardier and earlier, and the flavor is decidedly more delicate. It is extraordinarily productive, yielding abundantly until killed by frost. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., \$1.00; pk., \$1.75; bushel, \$7.00 F. O. B. Norfolk.

CULTURE OF DWARF LIMA.—Plant about the first of May in rows four feet apart and eighteen inches between the hills in the row. The same cultivation given snaps is required, and it must be remembered that the bushes cease to bear unless the ground is kept well worked around them. Like the running Lima, the seeds rot easily if planted before the ground is warm.

CULTURE FOR RUNNING LIMAS.—Being more tender than snaps, Lima Beans should never be planted until settled warm weather, the liability of the seed to rot if the ground is cold and damp being very great. Almost every season we have to supply for replanting practically as much seed as used for original planting. The best time to plant is generally about the last of April. In planting, first firmly place for supports poles ten feet long, three or four feet apart each way, then put four or five beans, with the eye down, in the hill, thinning afterwards to two plants. Do not put the beans more than an inch under the surface and



keep the ground clear of weeds. If the vines are too vigorous and slow to come in bearing, it is a good plan to stop their growth by pinching, the strength of the vine then going to make fresh pods.

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BEET.

(*Beta Vulgaris*.)

✓ **Crosby's Egyptian** (*Thoroughbred*)—All truckers who are interested in extra early Beets should try this beside the Eclipse and Egyptian, as it has won great popularity in some parts of the East and the South, and is constantly making friends as it is introduced to new territory. It is really more like the Eclipse than the Egyptian in appearance, as it is quite roundish and much lighter in color than the well-known stock from which it was selected. The tops resemble those of the old Egyptians, being few in number and very small. All the reports sent us by our customers praise it in high terms. While we grow a remarkably fine strain of this beet, and have yet to bear of the first impurity, it will be noted that our price is much below that generally quoted. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Prepaid. Per 100 lbs. on application.



Long Blood
Beet.

✓ **Lentz Extra Early Blood Turnip**—This fine American selection is much liked by many truckers, on account of its large size and handsome shape. Like the well-known Egyptian Beet, it has a very small top, and may be grown very closely. Fully one-fourth more can be produced from the same space than of the ordinary Turnip varieties. The color is a fine, rich red, and the flavor excellent. In this section it has been rather disposed to run to seed when forced, and for this reason we think it inferior to Crosby's Improved Egyptian for market gardeners. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

✓ **Extra Early Eclipse** (*Thoroughbred*)—The handsomest of the extra early beets and a favorite everywhere. It is globe-shaped, of a fine blood-red color, and a very rapid grower, with small tops, the flavor being perhaps the most delicate of extra early beets. The foliage is purplish-green and the veins red. We consider the Eclipse one of the safest beets for a market gardener's first crop, although there are many growers who prefer Crosby's Egyptian. Either variety will prove satisfactory. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

✓ **Detroit Dark Red** (*Thoroughbred*)—None of the globe-shaped beets are as dark in color as this, and it is also remarkable for uniformity in size and shape. The skin is very smooth, the flesh crisp, tender and sweet, and extremely tenacious of its brilliant color. Although Northern and Western gardeners use it largely, it has not in the South proved nearly so popular as the Crosby's Improved Egyptian, from which we judge it is not so well adapted to forcing. We think it would be found fine for summer and fall crops. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

✓ **Extra Early Egyptian** (*Thoroughbred*)—This old standard variety is so well known that it is hardly necessary to say that it resembles the Flat Dutch Turnip in shape, and is deep red in color. Its earliness and hardness made it for many years the standard beet for early market use, but the Eclipse and the Crosby's Egyptian have now supplanted it to a considerable extent. A great number of bunches may be packed in one barrel or basket, as the tops are peculiarly small. It is sweet, crisp, and tender when young, but soon becomes woody. Our strain of the Egyptian Beet is very superior being very carefully selected, and we believe it to be the purest in existence. For years the leading Southern growers have cheerfully paid us the price asked for our fancy stock, although able to buy seed for much less. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

✓ **Edmond's Early Blood Turnip**—A market gardener's strain of very uniform shape, round, and with a single small tap root. The flesh is sweet and tender, and the skin blood red, with an inferior of purplish red, shading to a lighter color round circumference. The leaves are a bright green, waving in outline, and both ribs and stalk are dark red. This beet may also be planted very closely, and we can recommend it especially to those who want a long-keeping variety. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.



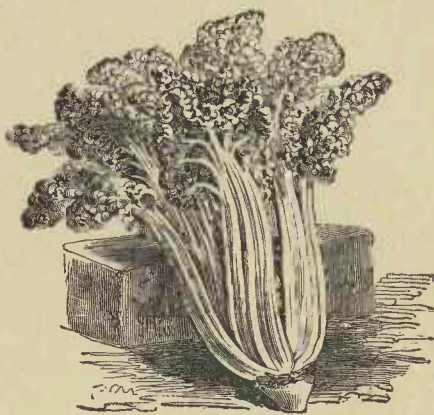
Turin.—An extra early round beet of excellent quality, and likely to become a favorite, the flesh being exceptionally tender and well colored. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 20 cts.; lb., 50 cts.

Extra Early Bassano.—A beet nearly as early as the Egyptian, but not much used, since the flesh loses color in boiling. The quality is very good indeed. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

Early Blood Turnip (*Switzerland*)—About ten days later than the extra earlies, the flesh being deep blood red, tender, and of fine flavor. It is especially recommended for family use, though largely grown for local markets. Our seed of this variety is grown in America from the finest American stock, and every effort is made to secure a perfectly uniform, smooth, and well-colored root. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

Improved Long Smooth Blood.—An improved stock of the old long beet, which is large, well colored, and highly prized by all for its keeping qualities. It grows with the root well under the ground and is very uniform in size, tapering symmetrically. The foliage is light green with dark red ribs and stalks. It is grown only for late use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

Swiss Chard.—This beet is not grown for its roots, the only valuable part of the plant being its leaf, the mid-rib of which is cooked in the same way as asparagus, and the rest of the leaf used as greens. Its tenderness and delicacy of flavor are dependent to a considerable degree upon the cultivation, and especial care must be given to keeping down weeds. It should be much better known, as it is a very wholesome and delicious vegetable, nearly if not quite as good as spinach; we urge a trial of it by all persons fond of "greens." Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts.



Swiss Chard or Spinach Beet.

CULTURE.—One ounce is sufficient for 60 feet of drill, four or five pounds being allowed to an acre. For early crop, sow beginning of March, and for a succession, to middle of May. For winter use the Blood Turnip and Long Blood are best, and should be sown about the middle of June. Sow about an inch deep, in drills eighteen inches apart, thinning out afterwards to eight or nine inches in the drills. To obtain very early beets for shipping, the Egyptian, Crosby's Egyptian, Detroit and Eclipse may be sown in a gentle hot-bed in December, the seedlings transplanted to the open ground as early in spring as the season will permit, but under this system more or less may be expected to run up to seed before the root is fit for use. Beets require the soil to be deep and thoroughly worked with plenty of well-rotted manure, and the addition of a small quantity of salt will be found very beneficial away from the sea coast.

SUGAR BEETS AND MANGEL WURZEL FOR STOCK FEEDING

As a rule, American, and especially southern farmers, are curiously indifferent to the great value of root crops for stock feeding, and we have always found it hard to arouse interest in the subject. For the expense and trouble involved, no crop gives better returns, the yield per acre being enormous and one could scarcely exaggerate the food value of mangel-wurzels, sugar beets, carrots and ruta-bagas. We feel that no words are two strong to urge greater attention to their production.

White Sugar.—Available for table use when young, but when grown fit only for stock and sugar making. Being very rich in nutritive elements as well as a heavy yielder, this is a most valuable field beet for cattle feeding, and we recommend it strongly to all who have use for such crops. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Vilmorin's Improved White Sugar.—Now that the cultivation of beets for sugar manu-



facture is receiving so much attention in the United States, we think it well to call the attention of those who are contemplating experiments in that direction to the necessity of using only the most suitable sort of sugar beet. Some kinds have nearly twice as much sugar as others, and it is this point which, other things being equal, should receive first consideration. In this famous stock the percentage of sugar, when the beets are grown on suitable soil, will average fifteen to eighteen per cent. and where it fails to produce a profitable crop no further experiments need be made. It is not so large as some other varieties, but can usually be relied upon to yield, with good cultivation, over ten tons to the acre. Under the best conditions, this amount would be largely exceeded. We shall be pleased to receive orders for any quantity. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Post paid.

Yellow Globe Mangel.—A large and very productive variety. It keeps well, and is the best mangel for soils which are rather shallow. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Yellow Ovoid Mangel.—This is entirely distinct from the Yellow Globe in shape, being intermediate between the long and round mangels. It is considered one of the best kinds for general use. The flesh is a pale yellow and remarkable for firmness. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Mammoth Long Red Mangel.—An improved strain of the Long Red which grows very large and well out of the ground. It has long, straight roots of a medium red color, and does best on light soils. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

CULTURE.—Six to eight pounds of seeds are allowed per acre, sugar beets being sometimes sown a little more thickly. Field beets are handled in much the same way as the garden varieties, except that the drills must be at least two feet apart and the plants are thinned to about twelve inches in the row. At first cultivation must be constant and thorough to keep down weeds, but beets grown for sugar making must not be stirred after the roots are well formed, as the strength which should go into sugar is liable to be diverted into new and useless fibre.

BORAGE.

(*Borago Officinalis*)

In Europe this plant has for generations occupied about the same place that mustard does in the extreme Southern States, furnishing a cheap and wholesome salad for the poor. The leaves are tender so long as they are growing, and it is easy by making successive sowings to have a fresh supply on hand through the season. It is used both raw and after cooking in the same way as kale or mustard. In recent years our Southern gardeners have often found fine profits in some unfamiliar kind of salad, and it may be worth their while to experiment with this. A few seasons ago, hardly any dandelion was grown for market in this country, while it is now in many places a standard crop of recognized value.

True German.—Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ b., 25 cts.; lb., \$1.00. Postpaid.

Culture.—Sow early in the spring, broadcast or in drills, and when the plants are large enough to be easily transplanted, set them in rows ten or twelve inches apart. Little cultivation is necessary beyond stirring of the surface, but it should be remembered that the tenderness of the leaves is in proportion to their rapidity of growth, and liberal fertilizing is an advantage.

BROCOLI.

(*Brassica Oleracea Botrytis*)

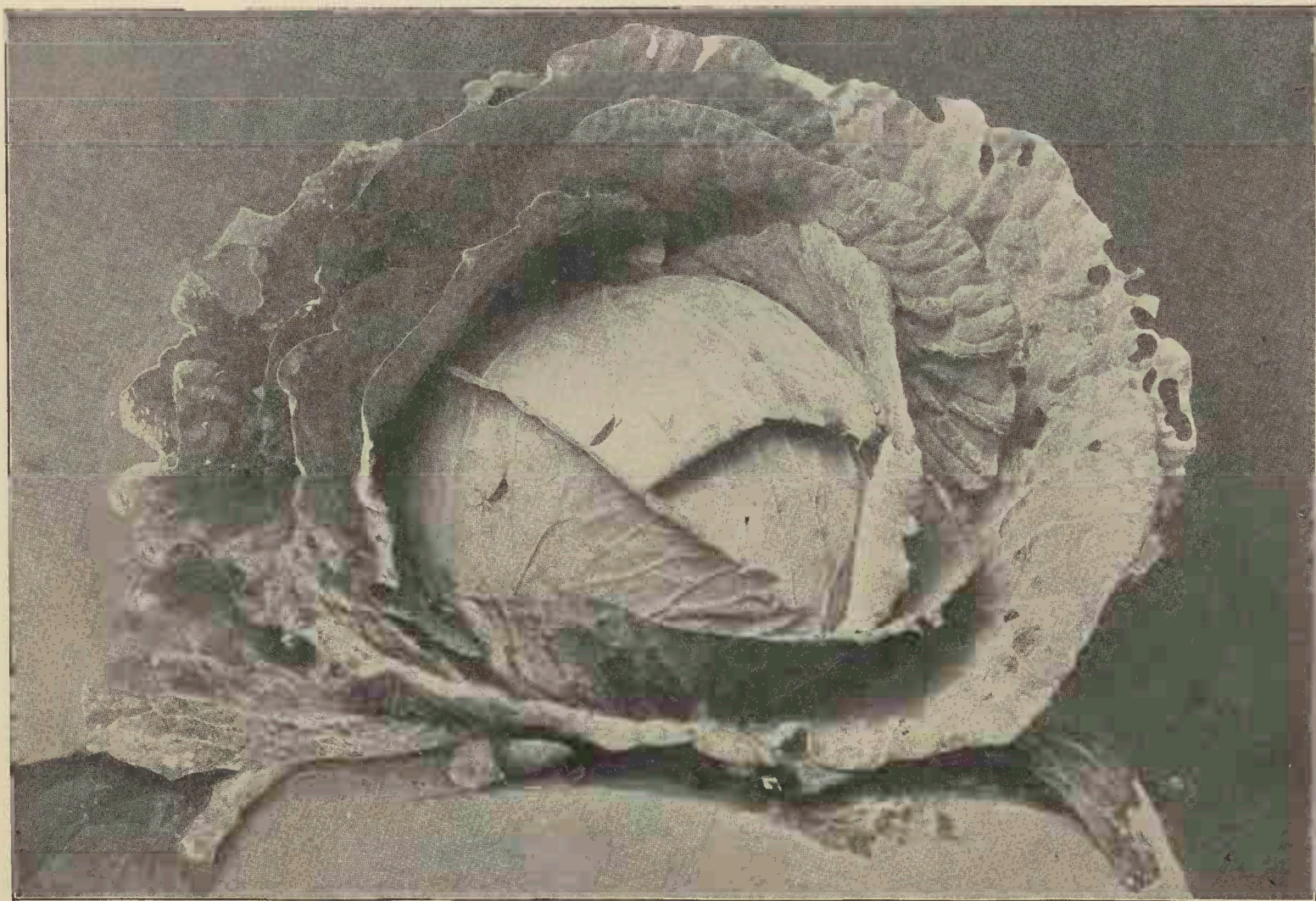
Early Purple Cape.—In its general habit broccoli resembles cauliflower, to which, however, it is much inferior in flavor. This variety is hardy, a fairly sure header, and if any kind of broccoli is worth cultivation it is certainly the most desirable. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., 88 cts.; lb., \$3.50. Postpaid.

Culture.—An ounce will produce about 2,000 plants. For the main crop sow in April in a well pulverized and rich bed. When the plants get sufficiently strong transplant into deep, rich soil, making the rows thirty inches apart and leaving the same distance between the plants. Give water plentifully at all stages of their growth, as the plant is peculiarly dependent upon moisture.

BRUSSELS SPROUTS.

(*Brassica Oleracea Bullata*.)

We desire to call the special attention of our readers to this vegetable, which, although very highly esteemed in almost all parts of the world, has never been cultivated to any extent in the South. It will be found one of the most delicious products of the family garden, while for market it ranks with the most profitable crops. We have seen it grown very successfully in Tidewater Virginia, and are surprised that our gardeners have so little interest in what might become one of the best of winter crops. The plant is remarkably



Tait's Thoroughbred Louisville Drumhead Cabbage.



hardy, and the small, cabbage-like heads produced on the stalk are improved instead of injured by frost. When properly cooked, they melt in the mouth like the tenderest cauliflower.

Roseberry.—We have been importing this stock from France for many years, and it has given excellent results with our customers, being vigorous and productive. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.50. Postpaid.

Long Island Improved.—Among the Long Island gardeners this fine selection has become the favorite owing to its hardiness and the perfection of the sprouts; these are remarkably compact and symmetrical, making a most attractive package when ready for market. We believe it will be found better than the French for northern use. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$3.50. Postpaid.

Culture.—An ounce will produce about 2,500 plants, and is sufficient for 300 feet of drill. Sow in May and transplant in July in rows eighteen inches apart, allowing one foot between plants in the row. Cultivate as for late cabbage, being careful to water freely in dry seasons. In the fall the leaves at the top of the stalk should be removed whenever they crowd the little heads.



(*Brassica Oleracea Capitata.*)

All Experienced Gardeners understand the necessity of using nothing but the finest cabbage seed obtainable, whatever the cost, and we have always found our own superb American stocks thoroughly appreciated in every section of the South.

There are Many Truckers, however, who, being new to the business, have never yet had this lesson impressed upon them by painful experience, and we would respectfully point out to them the folly of risking such an expensive crop for the sake of saving perhaps one dollar per pound in the cost of the seed. A pound of seed will furnish enough plants to set out two acres, and it is certainly not the part of wisdom to take any chances with an important crop in order to save fifty cents per acre.

All of Our Cabbage Seeds, with the single exception of the Pilot, are grown in Long Island under our personal supervision, and we spare neither expense nor trouble in the effort to develop each sort to perfection.

EXTRA EARLY.

Tait's Extra Early Pilot.—With the exception of Tait's Extra Early, the head of which is comparatively soft, this remarkable cabbage is the earliest in cultivation, being ready for market quite three weeks in advance of the True Early Wakefield. The long conical shape of the head allows nearly fifty per cent. more plants to the acre than of other cabbage, fifteen thousand being the usual number set per acre. The flavor is so exceptionally delicate and mild that it is well adapted for family use, although brought out especially for truckers, and all who grow cabbage at all should have a portion of their crop in this kind. It has very little tendency to go to seed unless the seed is sown too early in the fall, and bears long shipments finely. Although admittedly less hard than many of the later varieties, it is a not uncommon thing for the Pilot to sell for profitable prices when the Wakefield and similar cabbage fail to bring even the cost of shipment. During the past season many shipments of Tait's Pilot sold for \$4.00 per barrel, practically all of the crop bringing over three dollars. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



Tait's Pilot Cabbage.

New American Hard-Head Pilot.—An accidental cross of Tait's Pilot and the True Wakefield has produced a new extra early cabbage which is so much liked by some of our local truckers that we have kept the stock and grow it regularly. It differs from our regular stock of the Pilot in being much harder, more like the Wakefield in shape, and several days later in maturing; it is still earlier than any other hard-headed cabbage, and is certainly preferable to the extra Early Wakefield, being both larger and earlier. We believe, however, that the original Pilot will always be found more profitable than either



of these Cabbage. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; lb., 75 cts.; lb., \$3.00. Postpaid.

Extra Early Jersey Wakefield (Thoroughbred).—This cabbage must not be confounded with Tait's True Early Jersey Wakefield, to which it is much inferior in point of size. It is, however nearly a week earlier, and for that reason is grown to some extent by Southern shippers. It is of the regular Wakefield type in shape and firmness of head. We do not believe it offers as many desirable points as the Pilot, the latter being both earlier, larger, and more productive to the acre. Attention is called to the fact that our seed is Long Island grown and sure to give better results than the French, commonly sold in the trade. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 70 cts.; lb., \$2.75. Postpaid.



Tait's Extra Early Cabbage.

place. We find a growing demand for it in South Carolina, where it bids fair to become a standard crop. For family use it is all that can be desired, being tender, sweet, and incomparably delicate in flavor; no other cabbage even approximates it in quality, but we regret to have to say that some seedsmen make a practice of substituting other kinds for Tait's Early, the almost worthless Queen cabbage being frequently so used. Buyers should accept no package of Tait's Extra Early which does not bear our red seal with the trademark of a thistle, as they will otherwise encourage fraud and injure themselves. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

EARLY.

Tait's May Queen.—In shape this beautiful cabbage belongs to the best type of Early Drumhead, but there is no cabbage with flat head which at all compares with it in earliness, as it is only four or five days behind the True Early Wakefield. Being much handsomer than any of the conical varieties and of precisely the most desirable size, it of course finds a better sale in every market. It may fairly be said to combine the best qualities of both the Succession and the Jersey Wakefield, while it is at the same time far more solid than either of them, not even the hardest winter cabbage equaling it in firmness. Perhaps its most valuable quality, however, is its unique freedom from rot in wet seasons, a recommendation hardly to be over-estimated, as whole crops of Wakefield, Succession, etc., are frequently almost lost from this cause. In one other respect also it is unequalled, this being uniformity in time of heading, nearly every plant beginning to mature at the same time. On certain farms it has sometimes headed rather small in dry weather, but is always beautifully formed and far heavier than any other cabbage of its size. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Tait's True Early Jersey Wakefield.—This well-known cabbage, which has long been a favorite with market gardeners, and is still one of the principal varieties cultivated for early shipment, has a hard, conical head, which matures immediately after the Extra Early. In rainy seasons there is more or less trouble from the disposition of the head to burst as soon as it is thoroughly developed, but the True Wakefield has no other fault of any kind. Our strain of this cabbage is grown under our special supervision, by the most careful and experienced farmers in Long Island, and it is unquestionably the finest type



Tait's True Early Jersey Wakefield Cabbage.



of Early Jersey Wakefield ever produced. Other excellent stocks of French and less successful American growth are to be had for a lower price, but no market gardener can afford to be content with cabbage seeds which are no better than good. Our readers must be careful in ordering Wakefield cabbage, to specify accurately which of the three strains they wish since we are constantly perplexed by orders which leave us in doubt on this point. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 70 cts.; lb., \$2.75. Postpaid.

Large Early or Charleston Wakefield.—This fine selection from the True Wakefield has been steadily growing in favor, especially in South Carolina, its popularity in the cabbage-growing district about Charleston being such that it is often called the Charleston Wakefield.

It is a little later than the True Wakefield, perhaps as much as three or four days in an average season—but, on the other hand, is considerably larger and matures the crop more rapidly after heading begins; for this reason it is a common experience for truckers to clean up their fields of the Large Wakefield before the last of the earlier strain are ready for market. Possessing all the distinctively valuable qualities of Tait's True Wakefield, it is free from the great defect of that famous cabbage, since it has no disposition to burst so soon as the head is formed, in rainy seasons this point being of immense importance. We consider it the very best early cabbage—unless the May Queen be excepted—but truckers must remember that as



Thoroughbred Succession Cabbage.

a rule it is somewhat later than the True Wakefield, and sometimes the difference of a day means the difference between profit and loss, so great are the variations in produce markets. Our seed is grown in Long Island under our personal supervision, and we confidently claim that it is the purest strain in existence. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 70 cts.; lb., \$2.75. Postpaid.

Charleston Wakefield.—The Large Jersey Wakefield is known by this name in some sections owing to the fact that it has been grown more largely than any other cabbage at Charleston, S. C. It is described in the preceding paragraph. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 70 cts.; lb., \$2.75. Postpaid.

SECOND EARLY.

Succession (Thoroughbred).—The introduction of the Succession several years ago supplied a second-early cabbage which promptly drove from cultivation both the Newark Flat Dutch and Early Summer, formerly the standard second-earlies. It is a really beautiful cabbage, very sure and uniform, but has a tendency to suffer more than other kinds from severe weather. Now that our May Queen has entered the field, there would seem to be no longer any place for the Succession and we find the demand decreasing steadily. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Improved Vandergaw (Thoroughbred).—A splendid strain of Flat Dutch originated by a Long Island market gardener and familiar in many places under the name of "All Seasons." It is a very sure header of large size and compact growth, and has won high praise from farmers in every section, both as a second-early and for later crops. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

All Head (Thoroughbred).—One of the many Long Island selections of Early Flat Dutch and characterized by a compact, uniform head. It is an excellent variety for both family and market gardens, and deserves its popularity. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Solid South.—Under this name the "All Head" has been advertised to such an extent that we list it separately so that those who are ignorant of the real name may know we can supply it. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Surehead (Thoroughbred).—Although not used by many Southern market gardeners, the Surehead is a desirable cabbage for both medium and late crops. It is noticeable for uniformity of size, firmness of head, and fine texture, being excelled in these qualities only by the May Queen and Succession. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



Improved All Seasons.—But for the fact that advertising has created a demand for the All Seasons Cabbage, and that many people know it only by that name, we should not list it at all. It is properly called Improved Vandergaw, and a description will be found under that head. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



Tait's Large, Early Jersey Wakefield Cabbage.

well, is nearly flat, solid and of excellent quality. While the "Indian Summer" may be successfully used as a second-early or for winter, it is especially recommended for the season after which it has been named, and for this purpose it is believed to be beyond competition. Owing to a short crop, the seed is extremely scarce and we can accept no order for more than five pounds. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Tait's Grand Duke.—This is the showiest of winter cabbages, being peculiarly noticeable for the regularity of its enormous heads and its compact habit of growth. The head is thick, very flat and broad, solid, fine grained, tender, and with remarkably few outer leaves. It is however, less sure than the Louisville Drumhead and, on the whole decidedly less desirable for market gardening. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Tait's Victor Flat Dutch.—Our old standard Flat Dutch, the good qualities of which are too well known throughout the Southern States to need any comment. It has long been regarded as the most reliable cabbage for the fall, but the Louisville Drumhead is now preferred by many market gardeners, and we anticipate it will eventually be driven from cultivation by our new "Indian Summer" cabbage. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Thoroughbred Louisville Drumhead.—There is no cabbage of the Drumhead type which can be compared with this beautiful representative, its shape, color, firmness, and excellent table qualities giving it easily the very first place. Originally a fine stock, it has constantly improved under the careful breeding of our Long Island farmers, and we find each year a stronger tendency on the part of our customers to drop all other late cabbages for the Louisville. While not as large as some of the coarse, inferior kinds, it is of fine size, very solid and uniform to a degree which is not excelled by any cabbage in cultivation. Heat and moderate drought have little effect upon it on account of the peculiarly short stem and low habit of growth, so that we particularly recommended it for sections where late cabbage are apt to be exposed to such conditions. It is unquestionably the best late cabbage ever introduced. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

True Danish Ballhead.—This peculiarly round and solid cabbage has long been one of the leading exports of Denmark, enormous quantities being annually taken by Great Britain and the Continent; in late years it has become familiar in this country also, and we find it growing more and more popular, especially in the mountainous sections. It is a distinct type, rather under the medium size, and remarkable not only for the symmetry and firmness of its head, but also for its keeping and shipping qualities. The head is very white and of good quality. As the stem is rather long, we doubt if it will ever be popular along the Southern coast, where short-stemmed cabbages stand the sun better. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Hollander.—Identical with the Danish Ballhead, described in preceding paragraph.

LATE.

Tait's Indian Summer.—We believe this to be the hardiest of all cabbages, not only resisting marvelously the extremes of heat and cold, or drought and moisture, but showing itself apparently immune to the various fungous diseases so destructive to cabbage in late years; it would be hard to over-estimate the value of this last characteristic, since each season most kinds of cabbage have suffered greatly from "rot" and similar troubles. The stem is short, with a hard skin, and the dark, bluish leaves are noticeable for their thickness and firm texture. The head which, although large, is not too large to pack



Premium Flat Dutch.—This is an old fall and winter variety, growing low, with large heads, bluish green in color, broad and flat on top, and sometimes tinted with red and brown. The stalk is not nearly so short as that of the Victor Flat Dutch, and it does not therefore endure extremes of weather as perfectly. A favorite use of it in this section is for "greens," the seeds being sowed thickly in drills and the leaves cut during the winter when the head is forming. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Green Glazed.—This name is derived from a peculiar glossy green, which distinguishes it from other cabbages. The quality is fair, and the leaves are, with good reason, believed to resist the attack of insects. It does not, however, make a good head, and should not be used for a main crop, though many growers find it very profitable as "greens." Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Perfection Drumhead Savoy (*Thoroughbred*)—Truckers will find in this Savoy the finest strain of that type. The heads are globular, very uniform, and firm, with every leaf densely savoyed. Like all Savoys, it is of delicate flavor, almost like cauliflower, and is excellent for winter use. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Red Dutch.—This old stock is familiar to every one as the variety grown for pickling. For several seasons there has been an active demand for them in New York, and excellent prices have been obtained. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

CULTURE.—An ounce will produce about 2,500 plants; a half pound will give enough plants for an acre. For early cabbage sow about the twenty-fifth of September, and when the plants are large enough transplant in rows two and a half feet apart. When a supply of plants has not been secured in the fall, sow in a cold frame in December, or early in January, or in a gentle hot-bed the last of February, giving plenty of air at proper times in order to harden the plants. For a middle crop, sowings may be made in March and until middle of April; and for winter cabbage sow Flat Dutch, Drumhead, and Savoy from 15th of May to last of June; transplant in July and August, giving plenty of room, say three feet apart each way. It is useless to attempt the growth of cabbage without deep and thorough plowing or spading and an abundance of rich, well-decomposed manure or suitable substitutes in the form of commercial fertilizers. Frequent hoeing and stirring of the soil are essential, especially when seasonable rains are lacking. Each time the ground is worked it should be drawn up a little more around the stem until the head begins to form, when one final, thorough cultivation should be given. The disposition which some varieties have to burst soon after maturity can often be checked by bending the cabbage to one side so as to loosen the roots. This can easily be done by hand in the family garden. Many successful gardeners grow cabbage without transplanting, sowing the seed thinly in drills or in hills and afterwards thinning to the proper distance in the row, or to one plant in the hill.



Tait's Grand Duke Cabbage.

CARROT.

(*Daucus Carota*.)

St. Valery.—Gardeners who like the Danvers carrot are sure to be pleased with this, as it has the same fine quality and is of more attractive shape. It is about two-thirds the length of the Long Orange and is much more symmetrical, tapering sharply to a point. We have no finer carrot. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.

Oxheart or Guerande (*Thoroughbred*)—The Guerande strain of the stump-rooted carrot is intermediate between the Half-Long Danvers and the French Horn, and is entirely distinct in its characteristics. It is a thick oval in shape, having a diameter of from three or four inches at the neck, and is rich orange in color. On hard, stiff soil carrots of the stump-rooted class do much better than larger growing varieties, and are more easily dug when mature. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.



Chantenay (*Sawtoothed*)—A fine stump-rooted variety which is universally esteemed, especially for family use; like the Oxheart, it grows about six inches long and is of the best quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Scarlet Horn.—The earliest good variety and the best for forcing. It is nearly two weeks earlier than the Long Orange, but never grows to much size. The root is thick, dented on the surface, and very sweet. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Half-Long Carentan (*Sawtoothed*)—The skin of this carrot is remarkably smooth and the shape perfect. It has red flesh, very free from heart or pitch, and our North Carolina customers have found it most desirable for market. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.



Danvers Carrot.

to a large size, and when well cultivated will usually average ten or twelve inches in length, with proportionate diameter. It has no neck, a small top, and is quite free from side-rootlets at all stages of its growth. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Large White Belgian.—A very productive variety, which is grown exclusively for stock. Its large roots grow one-third out of the ground, the part covered being pure white. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Orange Belgian.—Like the white, used for cattle-feeding, although mild and good for table when young. Both this and the White Belgian are earnestly recommended to dairymen and other stock-raisers, who will invariably find good results from their use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—An ounce is sufficient for 125 feet of drill; three or four pounds are allowed to the acre. Carrots ought to be sown in light fertile soil, which has been heavily manured for the previous crop, as fresh manure tends to encourage side roots and irregularity of shape. Soak the seed for about twelve hours and sow in drills fifteen inches apart, taking care to have the ground deeply worked. If very early carrots are wanted, the Scarlet Horn may be sown as early as the ground can be worked, and the main crop is usually put in from the middle of March to the middle of April. Carrot seed are very slow in germinating, and should be rolled in firmly to prevent evaporation of moisture while the seeds are sprouting. The same culture given to beets will suit carrots, especial care being taken to keep weeds from getting a start.

CHERVIL.

(*Scandix Cerefolium*.)

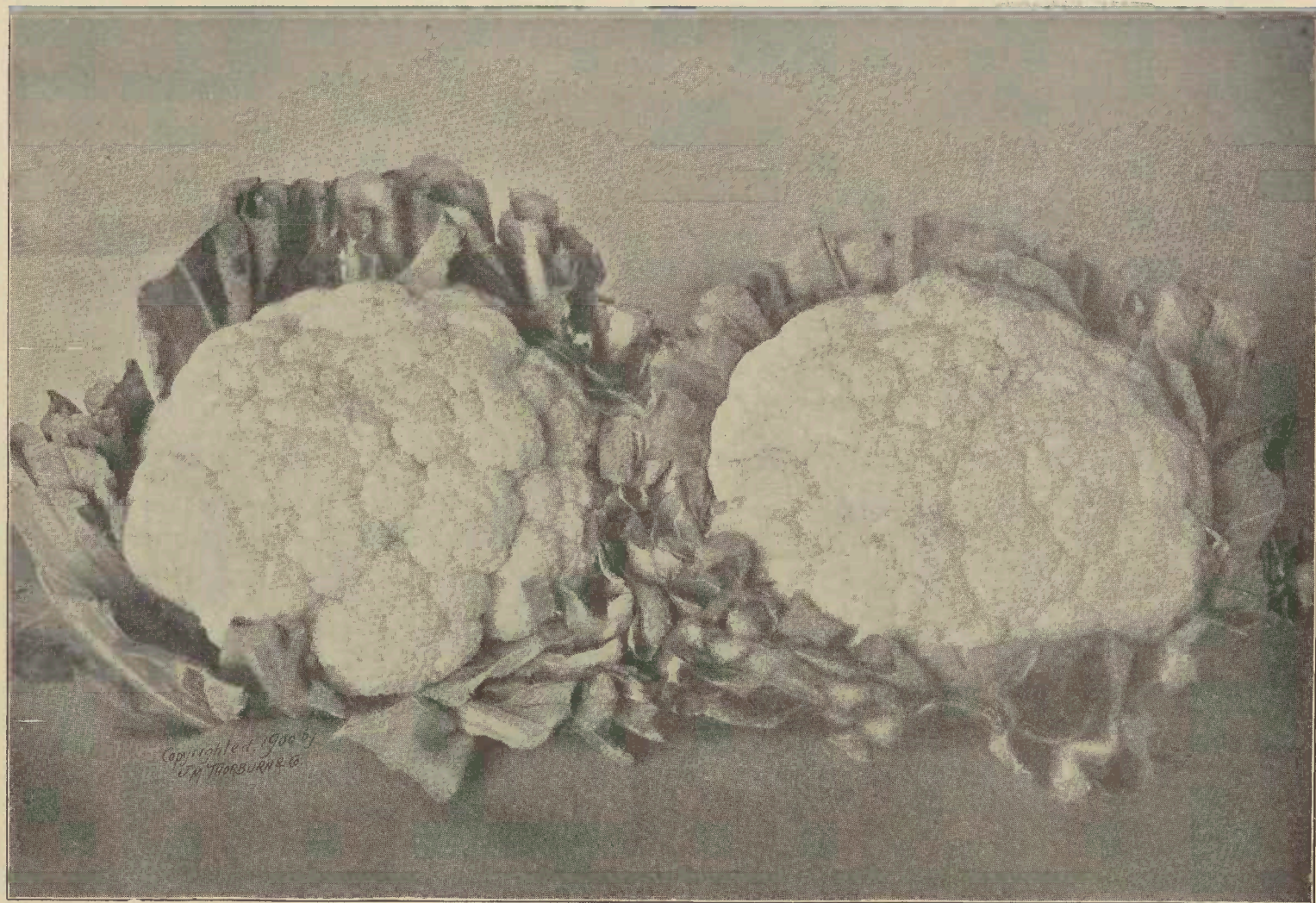
Curled.—The leaves of the Curled Chervil are adapted to most of the uses made of parsley, such as flavoring soups and stews or garnishing dishes. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—An ounce is sufficient for 100 feet of drill. Sow early in the spring in shallow drills, and cultivate in general as advised for parsley. It may be transplanted if desired.

CHICORY.

(*Chicorium*.)

Large Rooted.—The roots of this variety when dried, roasted, and ground are utilized as a substitute for coffee, and are often mixed with it to produce a certain peculiar flavor. Pkt., 5 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.50. Postpaid.



Tait's Thoroughbred Erfurt Cauliflower.



CULTURE.—Chicory is very easily grown in any light, rich loam. Sow in May or June in drills eighteen inches apart, and when the plants are large enough thin to six inches in the row; hoe frequently. The roots, after being dug in the fall, are sliced and dried.

CAULIFLOWER.

(*Brassica Oleracea Botrytis*.)

Snowball (*Thoroughbred*).—Of the same grade as the Fancy Erfurt, and equally celebrated for purity. We recommend both selections unreservedly, but find that in different sections preference is often shown for one or the other, owing to the effects of various soils and climates. The Snowball is characterized by symmetry of head, beautiful color and shortness of stem, while it is as early as any other kind. Pkt., 50 cts.; oz., \$3.00; 2 ozs., \$5.00; ¼ lb., \$9.00; lb., \$35.00. Postpaid.

Alabaster.—Early, well-formed, and very uniform in heading; it is an excellent variety for family use or for market. Pkt., 50 cts.; oz., \$3.00; 2 ozs., \$5.00; ¼ lb., \$9.00; lb., \$35.00. Postpaid.

Tait's Thoroughbred Erfurt.—Our strain of this cauliflower, although offered at a moderate price, is the finest it is possible to produce, and by no means to be classed with the common stocks of Erfurt. The superiority which we claim for it is particularly shown in its extra earliness and certainty of heading, but it possesses also every quality desirable for either market or family use. For an extra early variety, the heads are quite large, although on account of a very compact habit of growth the plants may be set very closely together, fifteen thousand being a fair number to the acre. This characteristic renders it especially valuable for forcing under sash, and persons who grow it in this way can get nothing better. The stalk is so short that it is, very slightly exposed, and the upright growth of the outside leaves affords a great protection to the heart. As is well known, the Southern climate rarely produces cauliflower so showy as that grown in colder sections, but in ordinarily favorable seasons there should be no difficulty in raising them from our seed to an average of from six to eight inches in width, with a good, solid depth. With proper cultivation very few plants will fail to produce well-shaped heads of snowy whiteness, and we invite a trial of it by all Southern truckers and amateur gardeners who have come to the conclusion that they cannot make a success of growing cauliflower. Pkt., 50 cts.; oz., \$3.00; 2 ozs., \$5.00; ¼ lb., \$9.00; lb., \$35.00. Postpaid.

Large Algiers.—Market gardeners in the south have had especial success with this excellent late cauliflower, its vigorous habit of growth naturally helping it through unfavorable weather. The leaves, which have a bluish tint, are very large and shelter admirably the handsome, solid head. Pkt., 10 cts.; 1 oz., 75 cts.; 4 ozs., \$2.00; lb., \$8.00.

Veitch's Autumn Giant.—This fine English introduction is a remarkably healthy and vigorous variety, enduring heat and drought better than any other late cauliflower except, perhaps the Algiers. The heads are well proportioned, beautifully white, firm, and in great demand for canning and pickling as well as for cooking. Pkt., 15 cts.; oz., 60 cts.; 2 ozs., \$1.00; ¼ lb., \$1.75; lb., \$6.00. Postpaid.

Culture.—An ounce will produce about 1,500 plants. For this delicious vegetable rich, well-tilled soil should be selected. Sow the last of September or the beginning of October in a carefully-prepared bed, rolling or treading the surface if the weather is dry. When about two inches high transplant into cold frames and protect during the winter, transplanting early in spring. Or the seed may be sown in a gentle hot-bed in November, transplanted into another frame, and set in the field early in April; the frames must be kept free from slugs, and if they appear the soil and plants should receive a light sprinkling of lime. For a late crop sow from the fifteenth of April to the first of July, transplanting in the same way as winter cabbage, and giving, if possible, rich, moist bottom land. The beds must be well weeded, and too much attention cannot be given to watering in dry seasons. The leaves will droop and the plant suffer seriously if this is neglected. The heads may be blanched by bending the leaves and tying them closely with a piece of matting. They should always be cut before the "curd" begins to split and open into branches, as the quality is then destroyed.



Chicory.

COLLARDS.

(*Brassica Oleracea Vars.*)

True Southern.—This well-known variety of the cabbage family is of great value in the sandy belt along the South Atlantic Coast. It will live, flourish, and yield a bountiful return with even the most careless cultivation, and in places where it would be almost impossible to raise cabbage heads. Though quite coarse in flavor until touched by frost, it then becomes peculiarly sweet and tender, and there are few gardens in North Carolina and Georgia which do not allow generous space for the Collard. In this section, local markets



absorb immense quantities of Collards, and the crop is usually quite profitable. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., \$1.00. Postpaid.

White Cabbage.—This is a great improvement upon the old Southern Collard, as it forms a good head, and is therefore more attractive in appearance as well as of finer quality. We recommend it strongly to all who are fond of "greens." Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.50. Postpaid.



Collards.

CULTURE.—An ounce will produce about 2,500 plants. Sow in spring and summer as directed for cabbage, either in beds or transplanted when large enough or in rows where the plants are to stand. Three feet each way ought to be given the plants, as they make much foliage, especially the Southern Collard.

CELERIAC.

Turnip Rooted.—This is a species of celery which is grown for its roots; these, when cooked, sliced, and served with vinegar, are very much liked by many people, and it is especially useful for flavoring soups, stews, etc. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

CULTURE.—An ounce will produce about 3,500 plants. Cultivation is the same as for celery, except that no trenching or hilling is required. The size and quality of the roots depend upon the cultivation, and the ground should be frequently worked until they are well grown.

CARDOON.

(*Cynara Cardunculus*.)

Large Solid.—The most desirable variety, as the leaves are almost free from spines; the stems, after being blanched like celery, are useful for stews, soups, and salads. It grows about four feet high. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

CULTURE.—An ounce will produce about 3,000 plants. Sow early in spring in drills one inch deep and when plants are well up thin out to one foot apart.



(*Apium Graveolens*.)

✓ **Golden Self-Blanching** (*Strawghtred*)—Like the well-known White Plume celery, this variety does not require as much labor as is necessary for the blanching of ordinary kinds. It is very beautiful when matured, the heart being large, solid, and of a rich golden color. In quality it is the equal of any, and especial attention is called to the fact that it keeps much better than the White Plume. We have an exceedingly fine strain, and solicit a trial of it from all who makes a specialty of celery growing, as we believe they will find it superior to any other. Cheap seed of this variety will be found untrue to type in every case. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 60 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

✓ **Fin De Siecle.**—A highly improved strain of the large Schumacher celery; it is remarkably crisp and solid, and can be kept very late. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

✓ **Perle Le Grand.**—This is considered excellent for early use, as it gets flavor and color very quickly. The heart is golden yellow, and the weight of the stalks makes it desirable for market. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

✓ **Crawford's Half Dwarf.**—Of the older varieties we regard this as the most satisfactory for Southern cultivation. It grows to a fair length, is a good keeper and of rich, nutty flavor, but the Giant Pascal is rapidly taking its place in both private and market gardens. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

✓ **Incomparable Dwarf Red.**—The texture of the stalk is rather coarse, but a brilliant rose color renders it very attractive when mixed with the white. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

✓ **Giant Pascal** (*Strawghtred*)—A green-leaved selection from the Golden Self-Blanching, which is especially adapted to Southern cultivation. The stalks are very large and thick, and yet rarely have any of the bitterness so often found in extra large kinds. It



blanches easily and quickly to a golden yellow, and is exceedingly attractive in appearance. Being a good keeper also, it is very valuable to market gardeners. We do not hesitate to offer the Pascal and Golden Self-Blanching as the two finest varieties for Southern use. Pkt., 5 and 10 cts.; oz., 25 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

White Plume (Thoroughbred).—Those who use celery before freezing weather will find the White Plume very satisfactory. By gathering the stalks together and tying them with a piece of matting, it may be blanched without the usual hilling process; the inner stalks and leaves being naturally white. Its appearance is handsome and the flavor excellent, very few of the stalks being hollow, but it must not be relied upon for winter use. Pkt., 5 and 10 cts.; oz., 30 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

New Pink Plume.—This novelty resembles the White Plume in every respect except in color and its superior keeping qualities. It is very attractive, and we think it will become popular in family gardens. Pkt., 5 and 10 cts.; oz., 35 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Soup or Flavoring Celery (Old Seed).—As most housekeepers know, celery seeds are extremely useful for flavoring soups, pickles, salads, etc. Old seeds are as good for these purposes as new ones, and may be had very cheaply. Pkt., 5 cts.; lb., 40 cts.; by mail or express 50 cts.

CULTURE.—One ounce will produce 4,000 plants. The cultivation of celery in a hot climate is attended with many difficulties, but although Southern celery is rarely so large as that grown in colder sections, it is not surpassed by any in firmness of grain and delicacy of flavor. Sow the seed as early as possible in spring in a moist place, and cover them very lightly, rolling or pressing the surface firmly after sowing to facilitate germination. This is most necessary. When the plants are four or five inches high, transplant into trenches fifteen inches wide and four feet apart. For the long-stalked varieties, dig the trenches a foot deep and



Celeri.ac.



Giant Pascal Celery.

put four or five inches of thoroughly rotten manure on the bottom, covering that again with three inches of good soil. Set the plants in two parallel rows six inches apart, leaving them eight inches apart in the row, and taking care to bring the soil closely around the roots. For the Dwarf and Half-Dwarf kinds trench only half the depth mentioned. Much growth need not be expected until the heat of summer is over, but as the plants grow, draw the earth up gradually to keep the leaf-stalks together, and so prevent the dirt from getting into the heart. Finish hilling up in the fall, to blanch for use, but always avoid working the ground when it or the plants are wet.

CHIVES.

(*Allium Schoenoprasum*.)

In the old-time complete gardens, a little space was always left for chives, and there are still many people who are aware that nothing else imparts so delicate an onion flavor. Chives are perennial plants, perfectly hardy and especially valuable in the kitchen because they are ready for use very early in the

spring. Only the leaves are used, these being cut as freely as desired, since fresh ones appear quickly after every cutting. Every three or four years the bed may be taken up and the roots divided before resetting. Roots, 15 cts. per bunch; 25 cts. per bunch by mail or express.



(Zea Mays.)

All prices quoted for corn are "F. O. B. Norfolk."

15 cts. per qt. must be added to the price of all corn when ordered to be sent by mail or prepaid express.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

Quotations per bushel will be furnished upon application.

EXTRA EARLY.

Adams' Extra Early (Shreveport).—A well-known stock, which is largely grown by Southern shippers because it is the earliest corn in cultivation. The ears, which are very small and of different quality, can usually be cut about six weeks after the date of planting. A crop of this corn cannot be made upon land which is not strong, and it is customary with the Virginia and Carolina growers to plant it in their richest soil and use guano liberally in addition. As it cannot compete with larger corns, it must be forced for the first market. Pt., 10 cts.; qt., 20 cts.

Premo Sugar.—Being practically as hardy as the E. E. Adams and with much larger ears, this showy extra early should prove valuable to our southern customers who grow corn for shipment. The quality is first class, and stalks often produce two perfectly developed ears. Pt., 15 cts.; qt., 25 cts.

Metropolitan Sugar.—There can be no question that this surpasses every other extra early sugar corn, being only a few days later than the insignificant little Cory, while as large and handsome as most of the second earlies. Under proper cultivation, the ears are upwards of eight inches in length and have not less than ten rows, the grains being unusually deep. The cob is white, and the ear tapers so little that the well-rounded point is nearly as thick as the bottom. The flavor is as good as any except perhaps the Country Gentlemen, it remains a long time in the milky state, and is said to be entirely free from "smut." Pt., 15 cts.; qt., 25 cts.

Kendal's Giant Sugar.—Next to the Metropolitan, we prefer this to any of its class, as its quality is excellent and the ears are seldom shorter than seven inches; our sales of this corn have increased steadily since its introduction, showing that it must have merit. Pt., 15 cts.; qt., 25 cts.

Golden Bantam Sugar.—We think this new yellow sugar corn will prove to be more desirable for Northern growers than for the South, as its most valuable quality seems to be hardness. Although of fine flavor, the ear is small and the color will not add to its attractiveness. Pt., 15 cts.; qt., 25 cts.

Extra Early Cory Sugar.—For many years this old variety was almost the only sugar corn used for first crop, but it is going out of cultivation on account of the introduction of superior sorts practically as early; the ears are generally five or six inches long, and not very well filled. Pt., 15 cts.; qt., 25 cts.

EARLY.

Tait's Norfolk Market.—To those who grow early corn for market we offer a variety which surpasses in general desirability every other kind in cultivation. In three years it practically drove Adam's Early out of cultivation, and may be said to have revolutionized the growing of early corn, since one is now perfectly safe in handling that crop, whereas it was formerly one of the most speculative. If unsalable in the green state, the old kinds were worthless, but the Norfolk Market is valuable when matured. Unlike the varieties which have heretofore been considered standard, it is a really handsome corn, and valuable aside from its availability for "roasting ears," the ears attaining an average length of over eight inches, with about sixteen rows to the ear. As will be seen from our photograph, the rows are beautifully regular, and the cob is covered to the very tip. When in a green state the grains are very plump and milky, with better taste than is possessed by either the Extra Early Adams, or Adams Early and by many people it is even preferred to the sugar varieties. Letters received from points all over the country show that it is popular in all markets, for consumers soon discover that its quality accords fully with its prepossessing

TAIT'S
EARLY NORFOLK MARKET
CORN



PHOTO BY GEO. TAIT & SONS.

Now the Standard Market Corn Throughout the South.



appearance. We believe this corn supplies one of the proverbial "long-felt wants," there having been no shipping corn up to this time which really filled the gap between the little extra early varieties and the later sorts. Our stock is grown from picked ears exclusively, and we offer nothing with stronger recommendation than we are able to conscientiously give the Norfolk Market Corn. Tait's Norfolk Market corn is sold in sealed bags, and none should be accepted without the Thistle seal. The necessity of this warning will be evident when we say that Blount's Prolific and various other inferior kinds are being sold as Norfolk Market by some of our unscrupulous competitors. Pt., 15 cts.; qt., 25 cts.

Adams' Early.—Once the favorite market variety in Virginia and the Carolinas. It is eight or ten days later than the Extra Early, but much larger, and it was the leading early corn up to the introduction of Tait's Norfolk Market. It is no longer a paying crop, and we caution our customers against the mistake of attempting to sell it in competition with a corn larger, handsomer, better, and more productive. Pt., 10 cts.; qt., 20 cts.

Early White Flint.—We have a selection of the White Flint which is superior to the common stock. It is only eight or ten days later than Adams' Early, and produces a showy ear a foot or more long, with large and pearly grains. In really rich soil it has an average of three ears to the stalk, and will occasionally have twice that number. It makes also the very best hominy. Pt., 10 cts.; qt., 20 cts.

MEDIUM.

(All Sugar Corns.)

White Evergreen.—The universal reputation of Stowell's Evergreen Sugar Corn will ensure a welcome for this greatly-improved strain, the cob and grain of which are both pure white; all the sweetness and tenderness characteristic of the old stock have been retained, and the ears are remarkable not only for their size but for uniformity as well, few under-sized ears being produced. Fine as it will of course be for home gardens and general market purposes, it would seem to be the very ideal for canning, and we anticipate its early adoption as one of the standard varieties. Our seed is grown from the originator's own stock. Pt., 15 cts.; qt., 25 cts.

Triumph.—A sugar variety which has long, white ears of sweet and delicate flavor. Being midway between the second-early and the late corns, and remarkably productive, it is one of the best kinds to raise for general crop. Pt., 15 cts.; qt., 25 cts.

Eight Rowed.—An excellent sugar corn for main crop, early and productive, but less used than the newer varieties. Pt., 15 cts.; qt., 25 cts.

New None-Such.—In appearance this western variety, is unlike any other sugar corn, both stalks and foliage being tinted with a peculiar shade of pink. It is of extra strong growth, a heavy yielder, and perfectly true to its type. The ear is above the medium size, has twelve to fourteen rows to the cob, and is of fine quality. Market and family gardeners will find it very desirable. Pt., 15 cts.; qt., 25 cts.

Squantum, or Potter's Excelsior.—This standard old variety still ranks high among intermediate sugar corns, and in some respects is really unsurpassed in its class. The ear is long, the cob filled to its utmost capacity—unlike most of the larger kinds of sugar corn—and the quality is excellent. Pt., 15 cts.; qt., 25 cts.

Stowell's Evergreen (*Stoughton's*)—For the main crop this is perhaps the most valuable variety of sugar corn, as it remains green for a long time, and is usually freer from worms in the ear than most sorts are in the South. The grain is deep and exceptionally well flavored. Pt., 15 cts.; qt., 25 cts.

Hickox Improved.—A valuable sugar corn for both market and garden, with handsome ears, richly flavored, and almost white. It is of medium earliness and excellent for canning purposes. Pt., 15 cts.; qt., 25 cts.

LATE.

(All Sugar Corns.)

Country Gentleman (*Stoughton's*)—All who have grown the Country Gentleman Corn in this section agree in pronouncing it one of the very best for the South, where so few sugar varieties succeed. It is of particularly fine flavor, very milky and tender, and has an unusually small cob. The ears average eight inches or more in length, and a stalk will sometimes produce as many as four full-sized ears. It is really an improved Shoe Peg. We note that any gardener who once tries the Country Gentleman is sure to come to us for it again the following season. Pt., 15 cts.; qt., 25 cts.

Ne Plus Ultra (Shoe Peg).—Wherever this corn is known it is a favorite on account of its productiveness and sweetness. The kernels are oddly shaped—suggesting the name of shoe peg—and are placed irregularly upon the cob. Pt., 15 cts.; qt., 25 cts.



Egyptian.—This late variety is very desirable in every respect, being large, remarkably uniform, and deliciously flavored. On account of its size and productiveness it is popular with those who grow for the canners. Pt., 15 cts.; qt., 25 cts.

Late Mammoth.—The largest sugar corn which we have, and strongly recommended on account of size, quality, and productiveness. It is very late, but will outsell any other kind as soon as it makes its appearance in the market. Pt., 15 cts.; qt., 25 cts.

Black Mexican.—The ears of this corn are black when the grains are matured, and they should, therefore, be cut when young to avoid a dark, unattractive appearance when served on the table. It is very sweet, and has won great favor in this part of the country, being preferred by many gardeners to any other sort, although it is certainly less desirable on the whole than the Country Gentleman. Pt., 15 cts.; qt., 25 cts.

NOTE.—One quart of corn will plant about 200 hills; six quarts of field corn are required to the acre, and from eight to ten quarts of sweet corn. As the sugar corns are very sensitive to cold, damp weather, they should not be planted until the ground has become thoroughly warm. Make the hills three feet apart each way, and put five or six kernels in a hill, thinning afterwards to two or three plants. If many side-shoots appear, break them off and keep the soil well hoed up around the stems. The small, extra early varieties may be planted as closely as two feet apart if the ground has been heavily fertilized. In shipping roasting ears, care must be exercised to avoid using too large a package, as it heats very easily. Ventilated baskets or crates holding a bushel make the best package.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

POP-CORN.

(*Zea Everta.*)

Quotations per 100 pounds, per 1,000 pounds, and per 10,000 pounds will be gladly furnished at any time. All quotations subject to change. We never handle pop-corn on the ear.

10 cts. lb., must be added to this price of all pop-corn ordered to be sent by mail or prepaid express.

Rice.—This variety is regarded as the best pop-corn for commercial use, although several other excellent kinds may be had. It yields more than any other, and is all that can be desired for popping. The fodder makes good green food, and it is sometimes planted exclusively for that purpose. We can supply this kind in the largest quantities, and will have pleasure in making price on any amount desired. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., \$1.50; 100 lbs., \$5.50 F. O. B. Norfolk.

Red Beauty.—There is little, if any, difference between this and the ordinary White Rice except as to color, and even this distinction disappears after popping. The ears are very beautiful, the ruby-colored grains being very clear and brilliant. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., \$1.50; 100 lbs., \$5.50 F. O. B. Norfolk.



Corn Salad.

Queen's Golden.—Bright yellow in its natural state, this pops to snowy white and is of the best quality. The ears are very large for pop-corn and are borne in abundance. Lb., 15 cts.; 10 lbs., \$1.00; 25 lbs., \$2.00; 100 lbs., \$7.00 F. O. B. Norfolk.

Silver Lace.—This is excellent for popping, having smooth, pure-white grains, and is also valuable for fodder as each kernel usually makes several stalks with abundant foliage. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., \$1.50; 100 lbs., \$5.50.

White Pearl.—Preferred by some growers, but less popular than the Rice. It has a beautiful round grain, from which the name is derived. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., \$1.50; 100 lbs., \$6.00 F. O. B. Norfolk.

FIELD CORN.

We grow many kinds of Field Corn, all being very carefully bred. They are listed and we particularly invite attention to that section

scribed under the head of Field Seeds, and of the catalogue.



Triumph.

Eight-Rowed.

Cory.

Egyptian.

Hickox Improved.

Ne Plus Ultra.

None-Such.

Kendall's Giant.



CORN SALAD OR FETTICUS.

(*Valerianella Olitoria*.)

Large Seeded.—A quick-growing salad, which should be in every garden. In the South it is perfectly hardy, growing vigorously during any except freezing weather, and we cannot understand why it has not become more popular. Properly served with a well-made dressing, it is far superior in flavor to the salads in general use. Of the several varieties this has the largest and thickest leaves, and is generally preferred. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

CULTURE.—An ounce will sow 20 square feet; five pounds will sow an acre. If wanted for winter and early spring salad, the seed should be sown in shallow drills about the last of September or the first of October, giving in general the same treatment as spinach. If sown early in the spring it will be ready to cut in about two months, but it is much better flavored in cold weather. Manure the ground well before sowing, and keep down the weeds and grass.

CRESS.

(*Lepidium Sativum*.)

Curled or Pepper Grass.—This is the best variety, and is very much liked as a small salad on account of a certain peculiar piquancy of flavor. It may also be used for garnishing. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cents.; $\frac{1}{4}$ lb., 20 cts.; lb., 50 cts. Postpaid.

Water-Cress.—This deliciously piquant salad is universally esteemed, and would be more generally grown but for the common idea that it will succeed only in a stream of water. It does best in such a situation, but may be grown in any really moist soil, and does very well, indeed, when sown in a damp hot-bed if not allowed to get too warm. Pkt., 10 cts.; oz., 40 cts.; 2 ozs., 60 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

CULTURE.—An ounce will sow 100 feet of drill. As cress soon runs to seed and then becomes useless, it is well to sow at intervals of two or three weeks in drills eight inches apart. To secure the best germination of the seed, cover very lightly with fine earth and press firmly with the back of the hand or spade.



(*Cucumis Sativus*.)

Tait's Model Forcing.—In symmetry, productiveness, and uniformity of size, this now famous strain of forcing cucumber is easily superior to every other in cultivation, and we believe it is also the least affected by extremes of heat and cold. For several years it has been used by many of the principal cucumber growers of the Southern States, and we are often told of instances where its perfection has enabled it to outsell all other cucumbers as much as a dollar per package. In Florida, Georgia, the Carolinas and Virginia, it stands first in favor, only two other stocks rivalling it at all, neither of these its equal except as to color and earliness. The vine is of extraordinary hardiness, resisting disease and unfavorable weather, and we wish to call especial attention to its recuperative power; vines apparently dead from drought and burning suns will revive after conditions improve and then set a fine crop of salable fruit; this is one of the most valuable characteristics any cucumber could have, but to that good quality the Model adds another equally important: it is apparently absolutely free from sunburn, being, as we believe, the only one of which this may be said. The fruit is longer than any other forcing cucumber, averaging nine inches, and its beautiful proportions originally suggested its name of "The Model Cucumber." Experienced growers will know how to appreciate the habit of setting the first cucumbers so closely around the hill that they are often really piled together. The color is a luxuriant dark green, so permanent that the fruit must be very ripe indeed to show any yellow tint. We regret to announce an almost total failure of the crop this year. Pkt., 5 cts.; oz., 10 cts. Postpaid.

Tait's Climax Forcing.—This selection from the well-known Forcing Arlington White Spine is distinguished from the older stock by a richer, darker green and superiority as to earliness, not even our splendid Model Forcing being of such rapid growth. On good soil it is so very deep in color as to appear almost black, and since the color of a cucumber is such a factor in its market value, there are many who would esteem it highly for this point alone, aside from its remarkable earliness. The shape is good, very little fruit showing any tendency to neck, and no cucumber could be more firm, but it is less productive than the Model—beside which famous stock all other extra early kinds seem shy bearers. After thorough field tests, we offer it as the best colored and earliest cucumber ever originated, and all gardeners



who put these two qualities first will find in it their ideal. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.; postpaid; price per 100 lbs. on application.

Klondike.—A white-spined cucumber, the best point of which is its superb color, although it is also of excellent table quality. It is being used to a considerable extent by market gardeners in various sections, but as a shipping variety, the Klondike is plainly handicapped when in competition with Model Forcing or Climax Forcing, being over an inch shorter on an average. It will be found exceptionally crisp and solid, making fine pickles when young. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.; price per 100 lbs. on application.

Perfected Forcing White Spine.—As certain of our customers think very well of this for shipping purposes, we have grown a considerable quantity of the seed for the coming season and offer it as an excellent strain of Forcing White Spine. It is early, well formed and remarkably prolific, but in our opinion distinctly inferior in color to both the Model and the Climax. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.; per 100 lbs. on application.

Forcing Arlington White Spine (*Starwrought*)—Those who are familiar with the Boston markets know the beautiful cucumber which comes in early in the season from the great green houses around that city. It is of fine shape and fair size, very green in color, and always commands a ready sale. This is a forcing strain of the well-known Arlington White Spine, developed by long selection, and now one of the three great shipping cucumbers of the South. It is inferior to the Model in size, symmetry, and productiveness, but is possibly a shade earlier. Almost all catalogues list this variety, but it should not be supposed that the same stock is offered by all, many of these so-called "Forcing Arlington" being destitute of every quality characteristic of the genuine strain. We exercise the greatest care in growing this cucumber, and our stock is as pure as we can make it by rigorous selection each year. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.; postpaid; price per 100 lbs. on application.

New Challenge.—The attention of cucumber growers is called to a new and quite distinct early variety, the value of which we think will soon be universally recognized. Our crop of seed having been unfortunately much injured by drought and insects during the past summer we cannot now offer it in large quantities, but urge that every grower give it a practical trial this season, it being our policy under such conditions to limit the amount sold to any



Japanese Climbing Cucumber.

one person in order to secure general distribution. It is an inch or two longer than the typical white spine, its length giving it an attractively slim appearance. The color is good and holds without yellowing until maturity, when the green quickly changes to white. Being very brittle and of excellent flavor, it ranks with the best table varieties, and has a peculiar advantage in its tiny, sparsely set seeds; no other cucumber is so nearly solid flesh, and for this reason the seed will never be as cheap as other kinds. After this year we will no doubt be able to supply it in any quantity desired, but for this season must limit all orders to fifty pounds. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; 4 ozs., 35 cts.; lb., \$1.00 postpaid.

Japanese Climbing.—Many family gardens are necessarily so small that space cannot be spared for vegetables which run over the ground, and gardeners who have been cut off from growing cucumbers for this reason will welcome this introduction from Japan. It is entirely distinct from all other kinds, being a vigorous climber, with such abundant foliage that it may be used for planting or trellises as a screen. The fruit is cylindrical

in shape, nine or ten inches long, and of first-class quality, being good for table use as well as for pickling. No cucumber is more brittle and it is remarkably aromatic. Any fence or trellis with proper exposure will answer for support, and we are not surprised the climbing cucumber has become very popular, especially since the bearing season is from early summer until frost. Many persons imagine this to be a curiosity rather than a useful variety, but a trial will convince them how little we over-rate it. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 35 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.



Tait's Model Forcing Cucumber—The ideal white spined cucumber.

Photograph of a Cucumber grown by Messrs.
Y. Old & Bro., Portsmouth, Va.



Arlington White Spine.—A fine selection from the White Spine, most used by market gardeners in the Eastern States. It must not be confounded with the Forcing Arlington, to which it is decidedly inferior, especially as regards earliness. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Cool and Crisp.—This agreeably suggestive name has been given to a cucumber which promises to be of great value in the family garden, as it is extra early, well colored, a continuous bearer, and equally good for slicing and pickling. The fruit is rather slender in proportion to its length, and in the market would be discriminated against for this reason, but it is unusually crisp, and few cucumbers are so prolific. Although not handsome enough to merit recommendation as a market variety, it will be found excellent for the use referred to. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Cyclone.—A small extra early cucumber, much like the old Russian in shape and size. The vine is remarkably productive, but the fruit is too small and the quality only fair. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Green Cluster.—The cucumbers of this variety, as indicated by the name, are produced in clusters. They are small and short, but for family use this deficiency is to some extent offset by the productiveness of the vine. Market gardeners should never use it, as it cannot stand comparison with such cucumbers as Model, Climax, and Forcing Arlington. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

New Cumberland.—This new pickling cucumber is now considered superior to all of the older varieties grown for that purpose, as it is of really ideal shape and quality. It is an unusually prolific vine, and the fruit is distinguished by innumerable tiny spines set almost as closely as hairs could be. The color is excellent, and in brittleness the flesh surpasses most of the standard pickling cucumbers. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 30 cts.; lb., \$1.00. Postpaid.

Ever-Bearing.—Next to the Cumberland—and by many ranked equal to it—the best cucumber for pickling is this new variety, which has been very appropriately called Ever-bearing. It is amazingly prolific, as the vine retains its vigor throughout the season, bearing steadily so long as the fruit is picked. While extra early, it cannot be recommended for any purpose except pickling, the size being too small for competition with such splendid cucumbers as Model, Climax, and Forcing Arlington. For pickling, however, the short, thick fruit, only four inches long when mature, is just what is wanted, and its deep green color is an additional recommendation. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 30 cts.; lb., \$1.00. Postpaid.

Turkey Long Green.—For those who prefer slender cucumbers this is the best to be had, as the fruit is nearly twice as long as the old Long Green and the quality first-class. It is not very productive, however. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

London Long Green.—An improvement upon the old Long Green, very superior in shape, length and color. It is firm-fleshed and crisp with few seeds, and makes good pickles. While fairly early, it is not much used in the South as a table cucumber, our fine forcing varieties being preferable in every way. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Nichol's Medium Green.—Of fair length, smooth and straight. The fruit is dark green and good for pickling as well for slicing. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

West India Gherkin.—This well-known variety, which is not really a cucumber at all, is useless except for pickles; for this purpose, however, it is a general favorite, and every one is familiar with its oblong, spiny fruit. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.00. Postpaid.

CULTURE.—An ounce is sufficient for sixty hills; two to six pounds are planted to the acre (in hills.) To obtain early cucumbers plant the seed on inverted pieces of sod six or eight inches square and place in a hot-bed, so that by the time the ground becomes warm enough for cucumbers the plants may be well started. Set the sod in hills previously prepared for them by enriching the soil, and if the nights are cool, protect from frost with an inverted pot or box. Or the seeds may be planted in strawberry quarts kept under protection until warm weather, and then set in the ground without disturbance of the roots; these readily find their way into the surrounding earth and the wood soon rots. For main crop plant the seed in the open ground as soon as danger of frost is past in hills six feet apart, putting about a dozen seeds to the hill. The young plants are often attacked by insects, and should not be thinned out until they are large enough to be safe. Leave about four plants to the hill, and gather the cucumbers as they are produced. If left to ripen on the vine, it will cease to bear. For pickles, plant any favorable time about the middle of summer.

ENGLISH FORCING CUCUMBERS.

Telegraph.—A famous old variety, which is generally preferred by experienced growers on account of its great length, perfect shape, and productiveness. Pkt., 25 cts. Postpaid.



Duke of Edinburgh.—A smooth, symmetrical cucumber, much liked by the English. It is very large and well colored. Pkt., 25 cts. Postpaid.

CULTURE.—These varieties are grown only under glass, usually in houses arranged for forcing vegetables. Plant the seed in November or December, putting them in three-inch pots and using soil as rich and loamy as can be had. Use only the strong plants, and set them out carefully when well started. Artificial fertilization is necessary, as insects are not able to perform that service as they do with outdoor blossoms. A packet contains about ten seeds.

DANDELION.

(*Taraxicum Dens-Leonis.*)

Improved Broad Leaved.—A fine variety, which produces leaves twice as large as the ordinary kind. Pkt., 5 and 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; ¼ lb., \$1.25; lb., \$4.50. Postpaid.

Extra Early Broad Leaved.—The most desirable for early use. Pkt., 5 and 10 cts.; oz., 40 cts.; ¼ lb., \$1.25; lb., \$4.50. Postpaid.

Giant Erect.—A fine, vigorous dandelion, which we think will prove valuable for shipping to Northern markets. Pkt., 5 and 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; ¼ lb., \$1.25; lb., \$4.50. Postpaid.

CULTURE.—An ounce is sufficient for 100 feet of drill. Although many persons will be rather incredulous, the cultivated dandelion is one of the most wholesome and agreeable of salads. While the flavor may seem odd at first, the taste for it is readily acquired, and in some parts of the country its market value is as high as that of any other similar plant. It is perennial, and can be cut very early in the spring, as the leaves are among the first to appear. Sow the seed as early as the ground can be broken in drills about eighteen inches apart and half an inch deep. Hoe well during the summer, and do not attempt to cut at all until the following spring. If the leaves are blanched by being shaded with boards, etc., they will be much less bitter than if used in the natural state. The flavor of the roots after drying and roasting is said to somewhat resemble that of coffee.

ENDIVE.

(*Chicorium Endivia.*)

Green Curled.—This plant is by no means appreciated in the South, being altogether unknown in many sections. It is a delicious salad, especially when served with lettuce, and is universally regarded as very wholesome. Nothing is prettier than Endive for garnishing, and we urge all our readers to introduce it in their gardens. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., \$1.50. Postpaid.



Curled Endive.

White Curled.—Persons unwilling to take the trouble to blanch Green Endive will welcome the introduction of a variety which is naturally almost white; it is of very rapid growth, and not as mossy in appearance as the Green. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., \$1.50. Postpaid.

CULTURE.—An ounce will produce about 2,000 plants, and is sufficient for seventy feet of drill. It is easily cultivated, and the only attention required is regular hoeing until time for blanching. Sow in August for fall and winter use in shallow drills one foot apart, and when the plants are two inches high thin out to twelve inches in the row. When the leaves have grown to about eight inches, gather them in the hand and tie together at the top with soft twine or matting. Blanching may be done in small quantities at intervals, but never except when the leaves are perfectly dry.

EGG PLANT.

(*Solanum Melongena*)

Tait's Purple Perfection.—Our superb strain of the improved New York Purple has long been recognized by the market gardeners in the vicinity of Norfolk as the finest type ever produced, excelling in every desirable quality. It begins fruiting early, and being of strong and healthy habit, continues to bear throughout the season, while the size and form are very noticeable for their superiority to the ordinary stock of the New York Purple. The fruit is a regular oval, very smooth and rarely showing any tinge of yellow or red unless injured by unfavorable weather, and the flesh is deliciously flavored; the skin has almost the lustre of satin and retains this beautiful gloss long after cutting. Few vegetables being less attractive to the eye than dull, misshapen egg plants, the gardener who grows this crop for market cannot exercise too much prudence in purchasing his seed. We especially invite



a trial of our strain by truckers in the extreme Southern States. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 80 cts.; $\frac{1}{4}$ lb., \$1.50; lb., \$6.00. Postpaid.

Black Beauty (*Swanhearted*).—The only rival to our Purple Perfection Egg Plant is this fine New Jersey strain, now popular along the entire coast and especially valued on account of its earliness. The color is so deep a purple that the name of Black Beauty is quite justified, and the fruit does not turn gray until really unfit for food. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 80 cts.; $\frac{1}{4}$ lb., \$1.50; lb., \$6.00.

CULTURE.—An ounce will produce about 1,000 plants. As the seeds require much greater heat than is necessary or desirable for other plants, a frame should be prepared especially for them. Sow the seed early in March and keep the sash on until the plants appear, after which air must be given on warm days. The young plant is exceedingly delicate, and close attention must be given them during the earlier stages. When two or three inches high prick them out into small pots to induce stockiness, and, if possible, transplant again into larger pots. With every transfer the plant gains strength. Do not risk planting in the open ground too early, as a single cold night will seriously check the growth and probably cause the first blossoms to drop. When the weather has turned permanently warm set them in the field thirty inches apart each way. The ground ought to be very richly manured and earth kept well drawn up around the stems. Where only a few plants are wanted for family use and there is no hot-bed convenient, the seed may be sown in a window box, provided the room is kept at a uniform heat.



Tait's Perfection Purple Egg Plant.



Garlic.

GARLIC.

(*Allium Sativum*.)

Many people prefer garlic to any other flavoring for soups, stews, etc., and it is known to be an extremely wholesome food. It is propagated from small bulbs, which multiply themselves by division. They should be put in the ground early in the spring, being set four inches apart in the row, with the rows one foot apart. A pound will set a row ten feet long. The most suitable soil is a rich loam, and the cultivation is about the same as that given onions. When the tops die down in midsummer, the crop is matured, and should be harvested like onions. They will keep for a long time if stored in a well-ventilated room. Lb., 40 cts.; prepaid by mail or express, 55 cts.

GOURDS.

(*Cucurbita*.)

We have a number of different kinds of Gourds grown for their beauty or oddity, a list of which will be found in the Flower Seed section of this catalogue, and the following are useful aside from their value as ornamental vines. Cultivation is, of course, little more than the first preparation of the soil as all the vines are able to take care of themselves when once started.

Large Dipper.—Before the day of cheaply-made household utensils many a family found it worth while to produce their dippers without any expense, and this familiar old gourd is as serviceable as ever, being wonderfully light in proportion to strength and capacity. One can choose between straight and curved handles, as the gourd when supported above the ground has a perfectly straight stem. Pkt., 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 60 cts.; lb., \$2.00. Postpaid.

True Nest Egg.—Being of the same shape, size, and color of ordinary eggs, these make capital nest eggs, and have long been used for that purpose. They are not easily broken, and remain pure white a long time. Pkt., 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 60 cts.; lb., \$2.00. Postpaid.



Dish Cloth.—People not acquainted with this extraordinary gourd are apt to doubt its practical value, but it would be hard to get a more durable dish cloth, and as a flesh brush it compares favorably with manufactured ones. Pkt., 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; ¼ lb., \$1.00; lb., \$4.00. Postpaid.

HORSE RADISH.

(*Cochlearia Armoracea.*)

One of the crops which has been almost totally neglected on Southern farms is horse radish, and yet it can be made very profitable by proper cultivation. Many of the small New Jersey gardeners find they can do as well, and often much better, with it than with the standard vegetables. It seems that there is always a good market for well-grown roots, and most persons would be astonished to know how many thousands of tons of horse radish are annually required to satisfy the demand. We succeeded in selling a considerable quantity last year, and hope that attention has been directed to one of the few crops not now more or less over-done. Soil for horse radish should by all means be deep, and the richer it is the larger and more salable will be the roots. The rows should be about three feet apart, and the cuttings dropped one foot apart; it will be noted that the cuttings have one end cut at an angle, and care must be taken to see that this slanting end is put down. So soon as the ground is well warmed, the cuttings shoot up leaves and the crop is then cultivated much as corn would be. 10,000 cuttings are sufficient for an acre, and we advise planting in either March or April, although May is not too late. Nothing is more easily grown, and many gardeners will find it convenient to put the cuttings between cabbage or some other winter crop, the horse radish making little growth until spring is well advanced. The roots are plowed out like potatoes in the fall, trimmed neatly, and can usually be profitably sold at once. Doz., 25 cts.; per 100, \$1.00; per 1,000, \$5.00, F. O. B. Norfolk. Special quotations for lots of 10,000 and upwards.

Maliner Kren.—The remarkable Bohemian horse radish which bids fair to revolutionize this crop in the United States when its superiority has become generally known. The root is enormous, almost pure white and it is peculiarly fine in flavor, being free from all rankness. Our cuttings are from the original stock imported by the Department of Agriculture, and have been grown by one of the best gardeners in New Jersey. Early in the season—until perhaps the first of April—we will undertake to supply them in any quantity, but later on will hardly have any except for retail. As the Maliner Kren is in very few hands at present, and indeed is unknown to most of the trade, orders for it should not be sent to any but thoroughly responsible houses. We believe we offer as good prices as can be secured for the genuine stock: Doz., 30 cts.; per 100, \$1.50; per 1,000, \$7.50, F. O. B. Norfolk.



(*Brassica Rapa Acephala.*)

Dwarf Green Curled Scotch (Showrightness)—A yellowish green kale, which is grown extensively in the South for shipping during the winter. As it is never very tender, it is less



Dwarf Scotch Curled Kale.

desirable for family use than Tait's Favorite, but is much prettier, and, as a rule, more profitable for market. It is exceedingly dwarf, averaging little more than a foot in height and spreading widely. This habit of growth gives great protection to the stalk, so that cold weather rarely injures it seriously. The leaves are very intricately and beautifully curled, and being hard and stiff, carry perfectly when packed. Scotch Kale is one of those plants which, having been bred up from an inferior and totally different type, are ever seeking to reassume the original characteristics; only growers who, like ourselves, are willing to exercise constant and extraordinary care in the selection of seed stock, can prevent it from deteriorating into a smooth-leaved kale, purplish in color, and three feet in height; such stock not only suffers practical de-

struction in freezing weather, but has no market value even if uninjured by cold. Note in the cultural directions on next page what is said with regard to the sowing of Scotch Kale seed. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.



Tait's Dwarf Green Curled Scotch Kale on the famous Intrenchment Farm of the Selden Estate, Norfolk, Va.
"In 60 acres not an immature plant"



Tait's Favorite Green Curled.—When we introduced this now celebrated selection of Siberian Kale, it at once demonstrated its superiority to all strains then in cultivation, and was promptly adopted by all the best growers. It is hardy, very productive, and especially valuable on account of the rapidity of its growth in the spring. When the regular Siberian Kale is at a standstill, after severely cold weather, the Favorite will rapidly recover and be ready for cutting before the other has begun to make new leaves. The shape and curling of the leaf give it the appearance of an immense feather, and, like the Scotch, it retains its stiffness for a long time after being cut. Making such an early start in the spring, it naturally goes to seed before the late Siberian, and those who intend to hold their crop until warm weather are advised to use the latter variety. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid

Plain Kale or Spring Sprouts.—We recommend this very highly for family use, as it is a rapid grower, tender and sweet while young. Although usually sown in the spring, it may be sown in the fall, as it endures cold perfectly, and can be cut at any time during the winter. It has no value for shipping, but a good demand for it can be created in almost any local market. Few crops afford better pasturage for sheep, and it is largely used in this way, although many farmers are still unacquainted with it and ignorant of its great value for this purpose. Oz., 5 cts.; $\frac{1}{4}$ lb., 10 cts.; lb., 25 cts. Postpaid.

Perfected Siberian.—As a rule, late Kale is not profitable for southern shippers, but there are some who grow more or less each season on the chance of a market; for these we have a fine strain of the Siberian which is very handsome and exceedingly slow in running to seed in the spring. It is hardly as good a color as the Favorite, and is much less vigorous in recovering from hard freezes, but when well grown is very productive. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.



Perfected Siberian Kale.

Pe-Tsai.—The so-called "Chinese Cabbage." In growth it resembles our Cos Lettuce somewhat, and is a very popular vegetable with the Chinese, being used both raw and boiled. It does best as a fall crop. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts. Postpaid.

CULTURE.—An ounce of Green Kale is sufficient for 150 feet of drill; an ounce of Scotch for fifty feet of drill. Curled Kale is grown for winter and early spring greens, and should be sown, the Scotch from the first to the last of August, and the Green Curled from the middle of August to the last of September. Make the drills from eighteen inches to two feet apart, and when the plants are large enough thin out to eight inches in the row and cultivate as for cabbage. Kale is a very strong feeder, and heavy manuring is necessary to make a good crop. Whenever the leaves show a tendency to turn yellow give a liberal top dressing of guano. Plain Kale is sown in the spring as early as the ground can be worked, either broadcast or in drills one foot apart. It is one of the most-rapid growing of vegetables, and is soon ready for use. It is advisable to make sowings of this kind at intervals of ten days, so as to have it always tender. Scotch Kale is peculiarly subject to the attack of insects both before and after coming up, the flea bug being especially destructive. For this reason it is necessary to sow very thickly, and the rule with our Norfolk truckers is to put from five to seven pounds to the acre.



Kohl-Rabi.

KOHL-RAB.

(*Brassica Caulo Rapa.*)

Early White Vienna.—The best variety of this useful vegetable. The edible part is the enlarged stem, which is very short and of globular shape. When well grown and properly cooked they are tender and palatable, being regarded by many people as nearly



the equal of cauliflower in flavor. As Kohl-Rabi becomes tough when old, it should be eaten as soon as the stems thicken to three or four inches. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

CULTURE.—An ounce is sufficient for 150 feet of drill. Sow the last of July in rows one foot apart, and thin so as to leave almost ten inches between the plants. The thinnings are sometimes reset, as they bear transplanting very well. Work well to keep down weeds, but avoid throwing any earth in the crown.



(*Lactuca Sativa.*)

Wonderful Forcing (*Thoroughbred*).—In the numerous trials which have been made here, every one found this lettuce hardy and extremely beautiful, but it seems that the curled leaves placed it at a disadvantage in certain markets. A hard, handsomely headed lettuce like this should be salable anywhere, but the facts being as stated, all shippers may not find it suited to their needs. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 oz., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Tait's Giant White Forcing.—This beautiful selection from the Big Boston has become the leading kind for shipment, as the tests of six years have proved it perfectly adapted to field culture, as well as superior to all others for use under cottons and glass. It is smaller than our well-known Imperial strain of the cabbage lettuce, and less hardy, but is firmer, more symmetrical, of better table quality, and has a great advantage over all varieties in the exquisite whiteness of its head; the brownish color which generally mars the beauty of the Big Boston after maturity is entirely absent, and so round and white is it that it might well have been named "Snowball." Those who have seen it either in the South or at Norfolk are enthusiastic as to its value, and we hope to see all lettuce-growers taking it into account for the coming crop, especially those who make a specialty of the Big Boston. We believe they will make a mistake if they fail to do so, as it has far outsold all other varieties in the principal lettuce markets of the North. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.75. Postpaid.

Midsummer or Maximum.—Few crops are more profitable than summer lettuce, but the heat makes success extremely difficult in the South, and, indeed, many gardeners have come to regard the crop as one useless to attempt. Almost innumerable kinds of lettuce have been tried, but the majority have proved altogether unable to stand the sun, and very few have made even ten per cent. of heads. In this new strain we offer a lettuce which has given far better results than any sort ever grown in this section, and which we believe will enable many gardeners to produce excellent heads in the hottest seasons. It is unusually handsome, being of the largest size, and more solid than most of the best cabbage lettuces, while in quality it is all that could be desired. The outer leaves are a clear, light green, the heart being creamy yellow. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

Tait's Imperial Cabbage Lettuce.—This is practically as hardy as any winter cabbage, and when well grown will fill barrels almost as rapidly, the heads being a foot across. The leaves are thick, crisp and stiff, and thus carry well in shipment—a most important consideration. The color is a bright green, and holds well after cutting, but the head does not form quite as solidly as some other sorts, and we admit frankly that it does not compare in either appearance or quality with the Giant White Forcing or Big Boston. We do not consider the Imperial desirable for forcing under glass, as it is rather too large, and it is too coarse for family use; as an open-air lettuce, however, we are willing to back it against any stock in existence for endurance of extreme cold and yield per acre, and it is well to remember that the most beautiful of tender lettuce loses its attractiveness after a severe freeze. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Big Boston (*Thoroughbred*).—For several years we have found a steady increase in the demand for this handsome lettuce, and it is now a favorite along the entire Southern seacoast, being used on a large scale both in the open ground and under protection. When first introduced, it was for some time grown almost exclusively in either greenhouses or cold frames, but many now sow it in the spring for an early summer crop, and it was decidedly the most popular for fall use around Norfolk up to the introduction of our Forcing White Lettuce. The Big Boston has broad, comparatively smooth but very stiff leaves surrounding a solid head of perfect form, and specimens measuring upwards of ten inches are quite common. The head is beautifully blanched, and in crisp tenderness is all which could be desired. After maturity the leaves often take on touches of brown, which mar its appearance, and this defect will compel it to eventually retire from cultivation in favor of the new Giant White Forcing. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 ct.; lb., \$1.50. Postpaid.



Tait's Giant White Forcing Lettuce.
The Big Boston, minus its roots.

Photographed from a head growing for seed.



Boston Market.—The small forcing variety, which was long a favorite on account of its close, firm head and compact growth. It has few outer leaves, and may therefore be set very closely together. Its size, however, handicaps it in competition with larger varieties, and it cannot be profitably grown in the South at present. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

Royal White Cabbage.—A market gardener's lettuce, which is still largely used in Virginia, notwithstanding the great number of new varieties which have been successfully introduced. It is a sure header even in unfavorable seasons, and is very hardy, but being much smaller than such lettuces as Big Boston and Giant Forcing, we do not think it will ever be profitable again. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

Early Simpson.—An improved Silesia, which is highly esteemed by Jersey gardeners. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

Rawson's Hothouse.—Market gardeners who use glass will find this a good sort, very uniform in size, and well formed. It is said to have little or no tendency to rot in the heart, as so many varieties do under glass, but is not used for field culture. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

Early Curled Silesia.—Grown principally for use before heading, the leaves being especially tender at that time, but it forms a head if given time and room. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.25. Postpaid.

Curled India, or Hanson.—We have found this a fair summer lettuce of large size and the best flavor. It has a flat, cabbage-shaped head, with pure white inside leaves. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

California Cream Butter.—One of the sorts which are slow in running to seed, and therefore adapted to summer use. The head is of medium size, compact, and almost perfectly round, the outer leaves being splashed with brown markings. Although often called "Royal Summer," it is hardy enough for winter use in the South. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

Trianon Cos.—None of the Cos varieties do every well in this section, but we think the Trianon will give fair results, as it stands heat better than any other kind. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.

White Cos Romaine.—This kind is used most for early crops. It requires tying up, as the leaves do not close in like those of the Trianon. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

CULTURE.—An ounce will produce about 2,000 plants, and is sufficient for 150 feet of drill. To raise the best of lettuce, good, mellow, well-enriched soil is needed. Norfolk truckers treat the cabbage-head varieties in the same way as cabbage, sowing the seed the last week of September and setting the plants in the open field during November. By this method of cultivation fine large lettuce may be cut early in the spring. For the family garden, seed may be sown in October in a warm sheltered bed, protecting it during severe weather with a covering of straw; or they may be transplanted into cold frames, to head during the winter. For a succession sow in beds from the last of March to the middle of May, covering the seed lightly. For several years lettuce has been in great demand during December, and large quantities are now grown around Norfolk for that market, the seed being sown late in August or early in September. Always keep well thinned, or the plants will grow weak and spindling.

LEEK.

(*Allium Porrum.*)

Large American Flag.—An excellent, hardy leek of good size, but so inferior to the Mammoth Carentan that it cannot compete with it in market. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.

Mammoth Carentan.—This will be found a very superior variety for market gardening, as the broad, thick stems are quite twice the size of the Flag Leek. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.

CULTURE.—An ounce will produce 1,000 plants, and is sufficient for 150 feet of drill. Sow in February in drills one inch deep and eight inches apart, selecting light but rich soil. Thin out to one inch and cultivate until the plants are six inches high. They are then ready for



Carentan Leek.



transplanting, and must be removed from the seed-bed very carefully, the leaves trimmed, and set in rows twelve inches apart. Make holes with a dibble every nine inches, in which insert the plants nearly up to the leaves, and give water freely. Afterwards keep soil well loosened, earthing up gradually as the leeks increase in size.

MANGEL-WURZEL.

(See Beet.)

MARTYN A.



Martynia.

Proboscidea.—The pods of Martynia are universally liked for pickles, having a very agreeable piquancy. They should be gathered while small and tender, and pickled as soon as possible after being picked. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$2.50. Postpaid.

CULTURE.—An ounce will plant about 100 hills. If wanted early, the seed should be sown in a hot-bed and the seedlings transplanted into the open ground as soon as the weather becomes warm. The least troublesome culture, however, is to sow in April in hills three feet apart, thinning to a single plant in each hill.

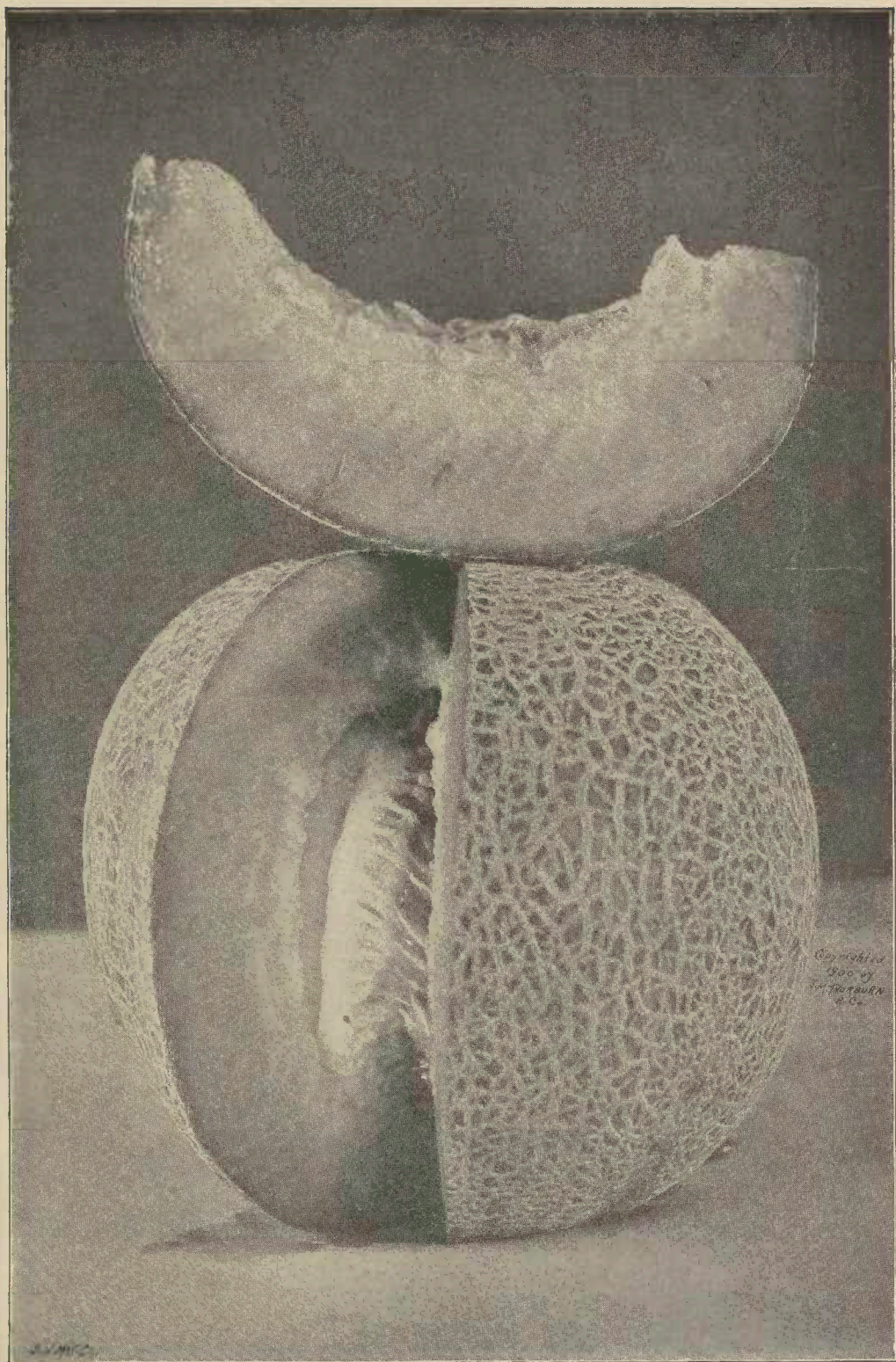


(*Cucumis Melo.*)

New Knight.—At Norfolk as well as in its native soil of Maryland, this superb green-fleshed muskmelon has for three successive years broken all records, selling at fancy prices without regard to the general market conditions. We did not have enough seed last year to justify our listing it in the catalogue, but now have pleasure in announcing that orders for any quantity will be accepted this season, if received in good time. Comparatively few growers are as yet acquainted with it even by sight, but all who remember the Anne Arundel Melon need only to be told that it is evidently only a remarkably improved strain of that once famous and widely used variety; the shape is very similar, the flesh has the same luscious depth and the rind is covered with the same elaborate netting in heavy relief, but the Knight is somewhat smaller and both earlier and more productive. In quality it quite outclasses all other green-fleshed kinds with the exception of our Jenny Lind, and it seems that none of the fruit ever lack sweetness, the best ones having a taste indescribably delicious and of remarkable aroma. Those who were fortunate enough to have some of the seed the past year realized astonishing profits, one of our customers netting in two weeks four thousand dollars from a comparatively small acreage. If what is written of this melon appears extravagant, the reader should remember that descriptions throughout this catalogue aim to really describe, faults being mentioned as freely as good qualities; unqualified praise is given the Knight Muskmelon for the reason that up to this time we have never heard anything else concerning it. Every ounce of seed we offer was grown in Anne Arundel County, Md., and we congratulate our customers upon this opportunity to get the genuine stock. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.50. Postpaid.

Rocky Ford (Thoroughbred).—As is very generally known among truckers, this Colorado selection of the Netted Gem has had for a number of years a remarkable sale in the principal markets, being extremely popular in both New York and Boston. The fruit at maturity is not a great deal larger than an extra fine orange, the rind light green in color and prettily netted, the flesh being about the same as the Jenny Lind in appearance. It is very sweet but is not, in our opinion, equal in quality to our Ideal, Jenny Lind or Thoroughbred Emerald Gem. The flesh being thick, the cavity containing seed is, of course very small, and there is no melon more solid and firm. The vine is productive to a marked degree, so much so that it is not easy in walking through a field to avoid treading upon the fruit. As is so often the case with vegetables and fruits, the name means nothing at all and "Rocky Fords" are to be had which have little in common with our strain of the melon. Pkt., 5 cts.; oz., 10 cts.; 2 oz., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Thoroughbred Emerald Gem.—The finest stock of Emerald Gem in existence, having been improved into a really distinct melon, and one which is much esteemed by all of the leading Southern shippers. It is extra early, of medium size, round with a slight flattening at both ends, and has only moderate ribbing. The skin is a deep emerald green, and is usually smooth, although occasionally more or less netted. The flesh varies in color according to the maturity of the fruit, being a rich salmon color when ready for the table, and remarkable for thickness. It is peculiarly crystalline, and is not only sweet, but very highly flavored as well. In productiveness few melons surpass it, and the vine seems to be



Thoroughbred Long Island Beauty Muskmelon.



unusually vigorous in its habit of growth. A peculiarity which growers will note is that the fruit when mature is detached by a light touch of the hand or foot. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., \$1.00. Postpaid.

Osage ~~Thoroughbred~~—The shape of this melon is nearly that of a cocoanut, and the size is rather above the medium. It has a dark-green skin of peculiar netting, with wide, smooth seams, and when cut the firm, aromatic salmon-yellow flesh shows very attractively. No muskmelon is so difficult to keep pure, and our readers are cautioned against using any of the cheap Western seed commonly offered, as they often show a score of different types. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Miller's Cream.—Identical with Osage. See description above.

Tait's Thoroughbred Jenny Lind.—The Jenny Lind's "fineness" of flavor—quite distinct from the agreeable sweet taste of the average good melon—its convenient size, just right for serving in halves, extra earliness, and the fact that a hundred may usually be cut without one proving really poor, have enabled it to hold its own against most of the new muskmelons. It is phenomenally prolific, and thus, although so small, the yield stands comparison with much larger melons, especially as its bearing season is very long. It needs no detailed description, as there are few people unfamiliar with its shallow but intricate netting and green flesh. Shippers of cantaloupes should remember that in addition to the superior qualities of the Jenny Lind and its popularity, it is one of the earliest of muskmelons, and will thus often get in market in time to avoid the glut, which is inevitable in years of heavy melon crops. Our Jenny Lind, grown in the best melon district of New Jersey under our personal supervision, is the finest strain in existence, and has never failed to produce perfectly true fruit; it should really be classed as a distinct type, being so superior to any other stock of Jenny Lind ever tried beside it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., \$1.00. Postpaid.

Hybrid Bay View.—An oblong melon of unusual size, very similar to the old Large Persian, and grown principally for family use. It is very prolific, and has a green rind with flesh of great sweetness. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Long Island Beauty ~~Thoroughbred~~—Of the many fine muskmelons available for family use and local market this will be found one of the best, its appearance and quality being all one could desire, and its unusual size will commend it especially for certain markets which prefer large fruit. There are a good many truckers who grow it for shipment, but in rainy weather it often cracks badly, and we consider it best suited for home markets. Various muskmelons of similar shape are often sold as Long Island Beauty, and we beg to caution our readers against ordering from any except first-class houses. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; lb., 75 cts. Postpaid.

Chicago Market Nutmeg.—An excellent green-fleshed melon, shaped like a nutmeg and highly scented. It is especially suited to the garden, and we rarely sell it for market use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Banana.—This variety has cucumber-shaped fruit nearly two feet long when well grown. The skin is smooth and light yellow, often cracking when about ripe. The orange flesh, while sometimes finely flavored, is generally of indifferent quality. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.

Golden Gem.—Also known as Golden Jenny. It is best known around Philadelphia, for which market it is grown by a few Jersey and Pennsylvania gardeners. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Green Montreal.—A Canadian introduction which is best suited to a cool climate, although sometimes grown South successfully. The fruit is round, somewhat flattened at the ends, and covered with a dense netting, the quality of the flesh being first-class. It is coarse-grained, more juicy than a watermelon, and marvelously aromatic. It is one of the largest and most showy melons in cultivation, specimens having been grown to weigh upwards of twenty-five pounds. We are reliably informed that fancy Montreal melons have often retailed in Boston at one dollar each, the demand for them being very active at even that price. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., \$1.00. Postpaid.

Burrell Gem.—A new melon, which is about the size and shape of the Rocky Ford, but with salmon-colored flesh. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.50. Postpaid.

CULTURE.—An ounce is sufficient for sixty hills; three pounds will plant an acre twice, replanting being usually necessary. The melon delights in warm, rich soil with the best drainage, and they can never be grown to perfection under unfavorable conditions. Very





good melons, however, can be grown on almost any land if the trouble is taken to dig holes two feet square and fill them with a rich compost of wood-mould and cow-pen manure. Plant when all danger of frost is past in hills, putting about ten seeds to the hill. It is necessary to allow for considerable loss from insects, and it is best not to thin at all until the plants are well started. When they are large enough to be safe thin to two in a hill, and keep the ground on and around the hills mellow and free from weeds. Pinching the ends of the shoot will strengthen the vine and promote early setting of the fruit.



(*Cucurbita Citrullus*.)

In all our descriptions we sincerely try to avoid even the appearance of exaggeration or indiscriminate praise, but in summing up the qualities of many of the newer watermelons, it is quite impossible to dispense with expressions which our readers may regard as very suggestive of promiscuous "puffing." Some of these fancy strains are so superlatively fine and combine so many valuable characteristics that only superlatives can give any accurate idea of their desirability, and there are many between which a choice is indeed difficult.

Alabama Sweet.—According to all the reports brought us on this new rival to the Kleckley Sweet, Florida Favorite and Muskile, it is likely to soon become as famous as any one of that remarkable trio of fancy watermelons. We have even been assured that in quality it is distinctly superior to the best of them, although this seems almost impossible. The rind is dark green, the shape long and symmetrical, while the flesh is so devoid of stringiness or pulp that it literally melts in one's mouth. As a shipping variety it is much better than the Kleckley Sweet or Muskile, since the rind is quite tough. The vine is a persistent bearer throughout the season, and we think it should prove especially good for the late crop. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Ashby's Prolific.—Identical with Old Dominion, described below. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Black Diamond.—This cross of the Kolb Gem and the Hoosier King is a large melon with a rind so dark in color as to appear almost black, and with a lustre something like that seen on the skin of the Blue Gem. In shape it resembles the Kolb Gem, but in size exceeds that old variety and is of better quality. The flesh is not always well colored, and the rind scratches rather easily, so we do not recommend it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Black Boulder (*Thoroughbred*).—A large dark green melon, very thick in proportion to its length, and one of the very best for markets which prefer watermelons of this color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Blue Gem (*Thoroughbred*).—The Blue Gem resembles very closely the well-known Kolb Gem in its color and thick oval shape, but it is a better flavored melon and is very distinct as to color, the stripes being exactly like a Kolb Gem, only more indistinct, while the color is a dark purplish blue, very rich and lustrous. It has been largely used in Georgia, and is generally liked wherever tried. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Citron (Red Seeded).—This is an improvement on the old preserving citron, being much more productive and of finer texture. It is round and smooth, the skin being striped and marked with light green. The flesh is white and almost as hard as the rind. The red seed are known to possess very valuable medicinal qualities, giving great relief in certain affections of the kidneys. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 80 cts. Postpaid.

Cuban Queen.—This variety may be grown to an immense size by proper cultivation, and is better for family than for market use. The skin is beautifully striped with light and dark green, the shape being oblong with a tapering stem end. As it is possible to raise Cuban Queen melons weighing over 100 pounds, we suggest it and the still larger Triumph to those who wish for any reason to grow enormous watermelons. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Dark Icing.—A round melon, which is early, very solid, and of excellent flavor. The rind is a dark green, faintly mottled with a lighter shade, and rather too thin for shipping. In some parts of North Carolina, however, it is grown by truckers for shipment. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

TAIT'S
FANCY SELECTED JENNY LIND
MUSKMELON



PHOTO BY GEO. TAIT & SONS



Duke Jones (*Thoroughbred*)—Good judges of watermelons claim that this is more prolific than any variety in use, and one grower states that he has grown from two-thirds of an acre a car-load of eight hundred, of which the average weight was forty-three pounds. The flavor is exceptionally good, and we could recommend this melon in the strongest terms but for a tendency which it has to become hollow at the heart. This serious defect makes it unsafe for a market crop. The color is dark green and shape blocky oval. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Eden (*Thoroughbred*)—Although introduced only a few years ago, this new melon has already gained wide popularity, and is evidently one of the best of all shipping varieties. Being a cross between the Kolb Gem and a fancy strain of the Georgia Rattlesnake, it exhibits many points of resemblance to both those well-known stocks, having an exterior not unlike the Kolb Gem's while in tenderness and flavor the flesh is equal to the Rattlesnake at its best. The size, shape and markings are about the same as the Gem, except that the color is somewhat lighter and the stripes more brilliant; the rind is of such extraordinary toughness that even thoroughly ripe melons will endure without injury the roughest handling. The Eden is recommended without reserve, especially to those whose shipments require much handling in transit. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Fordhook Early.—Heretofore the only really extra early watermelons were small-fruited kinds, such as Cole's Early or Hungarian Honey—both too insignificant for practical use—but we can now offer a melon of more than average size and yet remarkably early. The Fordhook Early weighs from twenty-five to forty pounds, and is a fine shipper, owing to its tough skin, and of excellent quality. The rind is dark green, and in shape the melon is not unlike the well-known Kolb Gem, the ends being rather more squared. We recommend it only for early use, but it should be of great value to all who make a specialty of getting watermelons into market as early as possible. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Florida Favorite (*Thoroughbred*)—There are few watermelons equal to this in sweetness and tenderness, but it is quite small, and does not carry well in long shipment on account of brittleness of rind. The shape is oblong and the color of the rind dark green with light green stripes. The flesh is really melting, having less fibre than any other kind except the Muskile, Kleckley Sweet, and Alabama Sweet. Notwithstanding the introduction of so many fine large melons, we find the Florida Favorite holding its own for all local markets, so great is its reputation for uniformly good quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Georgia Rattlesnake (*Thoroughbred*)—An oblong striped melon, formerly highly valued by all market gardeners, and now regaining its position as the standard shipping variety throughout the extreme Southern States. It attains a large size, is a particularly handsome melon, and when true has flesh of fine quality. As the rind is both thick and strong, it can be shipped perhaps as far as any other kind of watermelon, and keeps wonderfully. Our seed is grown with the greatest care from Mr. Branch's famous strain of Rattlesnake, and should not be judged by ordinary stocks. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Halbert Honey (*Thoroughbred*)—For sections where the summers are short, this fine new melon appears to be ideal, as it is a remarkably rapid grower, rivalling the Dark Icing in earliness. It is a little smaller than the Kleckley Sweet—to which it bears a close resemblance—but is of equal quality and attractiveness, having a smooth, dark green rind of extraordinary brittleness. It is, of course, best adapted to home use and local markets, and is recommended principally to those who find their seasons too short for the safe maturing of the later varieties. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Ice Rind.—Known also as Dark Icing, and highly esteemed for its delicious flavor. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Jordan's Gray Monarch.—This watermelon, sometimes called the Long White Icing, is very large, long, and well shaped. The skin is a mottled gray, and the rind, although not very thick, enables it to bear much handling. The flesh is light crimson, very crisp and sweet. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Kentucky Wonder.—Of excellent quality and good for both family and market gardens. It is of oblong shape, very large, and has a handsome dark green rind. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Kleckley Sweet (*Thoroughbred*)—For local markets this will be found very desirable, as it is one of the sweetest varieties in cultivation. It is long, with a dark green rind, and remarkable for the brilliancy as well as the tenderness of the red flesh. When cut, a ripe melon will usually crack ahead of the knife like thin glass—a sign which all who are familiar with watermelons will recognize as the surest indication of delicate, crystalline flesh. With proper cultivation, it may be grown to weigh as much as fifty pounds, and as it is really of finer quality than even the Florida Favorite, we can recommend it in the strongest terms except



for shipping; no watermelon with such a brittle rind should ever be subjected to the jars and rough handling of railroads. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Kolb Gem (*Sturtevant*)—The introduction of this thick, blocky melon was signalized by the immediate adoption of it by the largest growers throughout the country. It held the foremost place among shipping melons for a number of years, but recently introduced sorts have supplanted it almost completely. The flesh is a bright red, rather coarse in texture and flavor, and we see no reason why it should be used by any one. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.



Long Dixie (*Sturtevant*)—The rind of the Dixie would, at first sight seem to limit its use to local markets, as it is only about one-quarter of an inch in a well-ripened specimen. Practical experience, however, has proved that, although so thin, the extraordinary toughness of the rind enables it to endure repeated and severe handling. The inside more than bears out the promise of the exterior, and the flesh is unsurpassed for rich coloring. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts.; Postpaid.

Mountain Sweet.—An old, oval-shaped variety, with a dark green rind and scarlet flesh. It is solid to the very center, and is good enough to deserve the name by which many people know it—the Ice Cream—but as there are a number of melons really superior in quality as well as size, we no longer recommend it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Muskile.—This famous melon of the Eastern Shore of Virginia has a rind so thin and brittle that melons often break simply from handling, and it is never grown for distant markets. For many years it was regarded as absolutely unequalled in tenderness and sweetness, being put in a class by itself, and, in spite of the introduction of Kleckley's Sweet, and Alabama Sweet, we believe it is still unique in its peculiar deliciousness. It is doubtful whether any of the original Muskile is now in existence, but our stock is the best of which we have knowledge, and we recommend it without reserve. We have never heard of a Muskile which was disappointing in quality, and do not believe it ever proves so when grown in congenial soil. So far as we know, this melon is not offered by any other house in the world. Pkt., 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

New Favorite (*Sturtevant*)—The New Favorite has the oblong shape and deliciously tender flesh of the Florida Favorite, but is nearly double the size as well as more prolific, and a great improvement in every way except in sweetness. The shape, marking of rind, and color of seed are about the same in the two melons, but the New Favorite has many less seed. With an ordinary favorable season, the melons will average above the medium size, and can be grown to weigh seventy pounds. The flesh is the brightest red, very crisp and sweet, and having a thick, strong rind, it bears shipment very well. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Old Dominion.—If this splendid melon has any defects they have not yet been discovered by those who know it best, and we wish to call the attention of watermelon growers to its combination of unusual size, attractive exterior, first-class quality and tough, elastic rind. We doubt if there are any of the new melons better than this for shipping, as it has certainly been bringing the top price in every market to which it has been sent. While of the same shape and marking as Kolb's Gem it is considerably larger and its richer green makes it much handsomer. The flesh being tender, deliciously flavored, and of the loveliest clear red, it cuts beautifully, and is as well adapted to family use as it is to farming. This melon is not sold by any one in the trade, being controlled by the originator and ourselves, and growers should protect themselves against substitutes by looking for our seal upon every package of "Old Dominion" offered them. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Pride of Georgia.—Perfectly round, skin striped with light and dark green. The flesh is a bright red, and the fruit is early enough to make it desirable for markets which take the striped melons. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Seminole.—A Florida "sport," which is favorably regarded by those who are acquainted with its earliness and productiveness. The flesh is tender and melting. Melons of two colors are found on the same vine, but the quality does not vary. The skin is either a gray or a light green, and the shape very long. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.



Sweetheart.—This is large, oval in shape, and very solid, with a rind mottled light and very light green. Although always handsome and sometimes extremely good, we have found it rather undesirable on account of its tendency to have a hard, tasteless core. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Success.—In this new variety, which is a cross between the Triumph and the Sweetheart, we have a shipping watermelon of great promise, and no grower should fail to at least make a test of it this season. In Florida, where it originated four years ago, the Success has fairly earned its name, being regarded by experts as a serious competitor of even the splendid Eden. As might be expected, the color of the rind is a compromise between the dark green of the Triumph and the finely veined pale green of the Sweetheart, and we doubt if any other kind has a more tempting exterior. None of the Northern markets are much acquainted with it as yet, but there is every reason to believe it will win immediate favor in every section. Our seed is from the originator's own stock, and has been most carefully grown. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Triumph *(Succulent)*.—This is undoubtedly the largest watermelon in existence, frequently weighing over eighty pounds and averaging more than any other sort, even those which are much later in ripening. Its fine color, a solid dark green, as well as its mammoth size, make it attractive externally. It cuts handsomely, and has been found to carry perfectly in shipment, but the flesh is often filled with white or yellowish streaks, and we think it will no longer pay as a crop, so many superior melons of good size having come into use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Wonderful Sugar *(Succulent)*.—A handsome oblong melon introduced from the West Indies and universally pronounced a great acquisition for home use or local markets. In shape and markings it is not unlike the Georgia Rattlesnake, though totally different in other respects. The remarkable sweetness quite justifies the high-sounding name under which it was brought out. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—An ounce is sufficient for thirty hills; five to six pounds will plant an acre in hills. A rich but light and well-drained soil is needed to produce the best results. Avoid planting until the warm weather has become settled, as the vine will never thrive if checked by cold. Make the hills at least ten or twelve feet apart each way and put about eight seed in each; thin to two vines in the hill and cultivate as muskmelons.

MUSHROOM SPAWN.

(*Agaricus Campestris*.)

English.—As the French Spawn is said by many experienced growers to be very liable to rot unless the conditions are precisely right, we are now offering only the finest English. It is white when young, turning brown rapidly; the gills are loose and pinkish-red in color at first, changing to liver-white. There is a great deal of spawn sold at fancy prices, but we can assure our customers that no stock better than ours is imported. Lb., 15 cts.; 25 cts. per lb., postpaid; 100 lbs., \$10.00 "F. O. B. Norfolk."

CULTURE.—One pound of Spawn will plant about ten square feet. It is a mistaken idea which many people have that the growing of mushrooms is too troublesome and difficult for an amateur to attempt. As a matter of fact, they can be raised in cellars, under the benches of greenhouses, or in any shed where a temperature of from fifty to sixty degrees can be maintained through the winter, and the results certainly compensate for what trouble is incurred. The beds should be made up about two months before the mushrooms are wanted, as it takes about that time for them to begin bearing. For their preparation procure fresh horse manure, free from litter and straw, and incorporate with it an equal bulk of loam from some old pasture; put it in a heap under cover and turn daily until the extreme heat is out. The beds may be of any size desired, but the proportions recommended by the best growers are about four feet wide, eight inches deep, and any convenient length. Put the compost of loam and manure in layers, pressing each firmly with the back of the spade. Leave until the heat has subsided to about ninety degrees, and then make holes two inches



Mushrooms.



deep and a foot apart each way to receive pieces of spawn the size of a walnut. Refill the holes and allow eight or ten days for the spawn to diffuse itself through the entire bed; then cover with two inches of fresh soil, and over this spread a layer of straw or litter four inches deep. The bed must never be allowed to become dry, and an examination should be frequently made to see that it is thoroughly moist. If the surface becomes dry, wet it gently with water heated to about 100 degrees.

MUSTARD.

(*Sinapis*.)

Ostrich Plume.—We wish to call especial attention to this very beautiful variety, as it promises to become the standard mustard. No other kind is nearly so attractive, and it is also the most productive, making an extraordinary amount of foliage. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.



Chinese Mustard.

Giant Southern Curled.—A favorite in the South, growing very large with a beautiful curled leaf. It is tender and of especially good flavor. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Chinese.—When cooked like spinach, the broad leaves of this variety have an agreeable flavor, and are much liked by all who care for this kind of "greens." They are often a foot or more in length, and have a crimping much like that of a Savoy cabbage. It is ready for use within five or six weeks from the time of sowing, and is very economical, since it loses little bulk in boiling. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

White London.—The seeds of the white mustard are used for pickling and other domestic purposes, while the plant itself makes early greens. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Black or Brown.—Available but less desirable for the same purposes. The seeds of this variety form the mustard of commerce. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

CULTURE.—An ounce of White Mustard is sufficient for 80 feet of drill; of the other sorts an ounce will sow 160 feet of drill. Sow the White and Brown in early spring for greens, broadcast or in drills eighteen inches apart. The others may be sown in fall or early spring in rows about two feet apart, and thinned out afterwards to two feet in the row.

NASTURTIUM.

(*Tropaeolum*.)

Although usually seen only in flower gardens—where the charming blossoms make it perhaps the greatest favorite of all the annuals—Nasturtiums may well be given a place beside Martynia, Pepper, and Horse Radish, for they are equally useful. There are a number of varieties, all of which produce seed-pods valuable for flavoring and pickling; the taste is deliciously piquant, not unlike that of capers, for which, indeed, they are very much used. The seed-pods should be gathered when perfectly green and put in mild vinegar. The blossoms also are useful in practical ways, nasturtium salads and sandwiches being considered dainty additions to luncheons, etc.

Tall Mixed.—In rich soil the running variety makes a rank growth, requiring a trellis or similar support, and producing an enormous quantity of seeds. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 30 cts.; lb., \$1.00. Postpaid.

Dwarf Mixed.—The Dwarf Nasturtium is more serviceable where room is a consideration, as the plants are very compact. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.50. Postpaid.

OKRA.

(*Hibiscus Esculentus*.)

Perkins' Mammoth Perfection.—Of the green okras, this is easily the most valuable, as the prettily-shaped pods average more than six inches in length and when full grown, have scarcely a trace of the woody fibre characteristic of ordinary varieties. It is a strong grower, often over five feet in height, and no okra rivals it in yield, the bush being literally covered with pods from a few inches above the ground. The color is an intense green, so dark that dried slices, after cooking, look perfectly fresh. Canners buy it in preference to all others,



and it will be found best for all local markets which do not demand white okras. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Kleckley's Favorite.—As a rule, all white-podded okras are still unpopular, their remarkable tenderness and delicacy of flavor unknown to the general public, but we must continue to call attention to their superiority for family use. This selection by the famous Texas watermelon grower is a marked improvement upon the White Velvet, being longer of pod, better-shaped, and more productive. The pods are perfectly smooth, and when served on the table are far more attractive than any of the green kinds can possibly be. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$1.25. Postpaid.

White Velvet.—In the far Southern States this was very popular until Mr. Kleckley brought out his "Favorite"—a much larger and prettier white okra. The quality of the White Velvet is first-class, but it cannot compete with the new variety and will go out of use in time. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Dwarf Green Prolific or Density.—This variety begins to bear when very small, and, if cultivated, will continue to bear until frost. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—An ounce is sufficient for seventy-five hills. The seed of okra will not germinate when the ground is cold and wet, and it should not, therefore, be planted too early in the season. Sow in hills two feet apart and thin out to one plant in the hill. Hoe often and earth up well to the stem. The pods are much esteemed for the agreeable richness they impart to soups and sauces, and should be gathered while young and tender. Okra may be preserved for winter use by putting the pods down in pickle like cucumbers, or by slicing then in narrow rings and drying like peaches. Persons who will take the trouble to dry them in this way will find that nothing of tenderness or flavor is lost, cooking bringing back even the color and characteristic "ropiness."



Dwarf Okra.



(*Allium Cepa.*)

Crystal White Wax.—In the great onion growing districts of Texas, this has been for several years the favorite variety, and it has been very profitable wherever introduced. Its beauty, size and extraordinary quality entitle it to the consideration of all southern gardeners, and we hope to bring it into more general use. It is of handsome flat shape, with juicy flesh and a skin like polished silver. Pkt., 5 and 10 cts.; oz., 25 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., 3.00. Postpaid.

Prizetaker (*Thoroughbred*)—The remarkable size of this onion, averaging twelve or more inches in circumference, attracted much attention when it was introduced some years ago, and consumers were not slow to find that its qualities in general were in proportion to its bulk. It is now one of the most popular varieties throughout the country, being a globe-shaped onion of rich straw color, very uniform in shape and size and phenomenally productive. The neck is small and the bulb ripens very hard, keeping excellently. Some of our onion growers around Norfolk are extremely enthusiastic in their praise of the Prizetaker, and say they find it as profitable as the White Queen. Specimens have been known to weigh as much as four pounds each. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

Spanish King.—This onion, which is widely advertised as a distant sort, is identical with the Mammoth Prizetaker listed above. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

Silver King (*Thoroughbred*)—The Mammoth White Garganus is the proper name of this handsome Italian variety. It is one of the largest onions in cultivation, often measuring over twenty inches in circumference and weighing as much as four pounds. Being a rapid grower, it produces marketable bulbs the first season. It is flattened in shape, but very thick and symmetrical. The skin is silvery white, the flesh being peculiarly sweet and tender. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

New Opal.—The keeping qualities of this new onion are simply marvelous. We have been shown a specimen in perfect condition which the French originators stated had

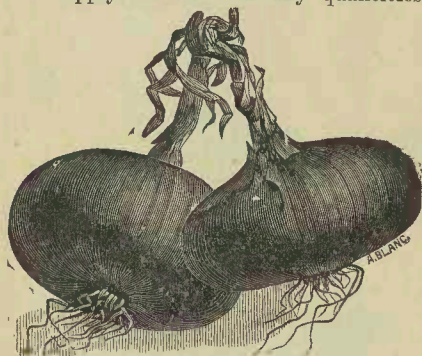


been taken from the ground two years before it was exhibited. In shape and general appearance it is not unlike the Yellow Danvers, being a slightly flattened globe of a pure yellow color. Bulletins of the Texas and North Carolina Experiment Stations commend it so highly that we have had a demand for it from every part of the United States. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

Thoroughbred White Queen.—We consider this onion—sometimes erroneously called “Pearl”—more generally desirable for southern growers than any other in our list, especially for market gardeners who make a speciality of “green onions.” It has been many years since we first imported it, and although during this time an almost innumerable number of new varieties have been introduced, some of them of great value, none have ever proven themselves able to take its place. It is not only of the most agreeable flavor and attractive appearance, but is extra early and large. Perfectly matured bulbs may usually be obtained from the seed in about six months. It is flattened in shape, but quite thick and beautifully symmetrical. The skin is silvery white, the flesh snowy and of such tender sweetness that the raw onion may be eaten like an apple. The truckers of Tidewater Virginia find it very profitable to bunch the young onions as soon as they are large enough to be marketable, and sell them thus, green with the tops. Few of the Italian onions are good keepers, and no attempt should be made to hold the crop very long after maturity, but the demand for them is generally so active that there is little object in doing so. The cheapest method of growing them is to begin with the seed, but many prefer to gain time by the use of sets, which, planted in August or September, produce full-grown onions early in April. We can supply the seed in any quantities

throughout the year, and usually have our own growing of sets ready for delivery by the middle of August. In the vicinity of Norfolk this crop is considered more remunerative than almost any other, and we can assure all Southern truckers that it will be to their interest to make a trial of it. Our strain of this onion must not be classed with the White Queen as usually sold, as ours is quite twice as large. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Extra Early Pearl.—In no way different from the ordinary White Queen, and as usually sold, greatly inferior to our “Thoroughbred” strain of that onion. There are no grounds for classing it as distinct in any particular. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



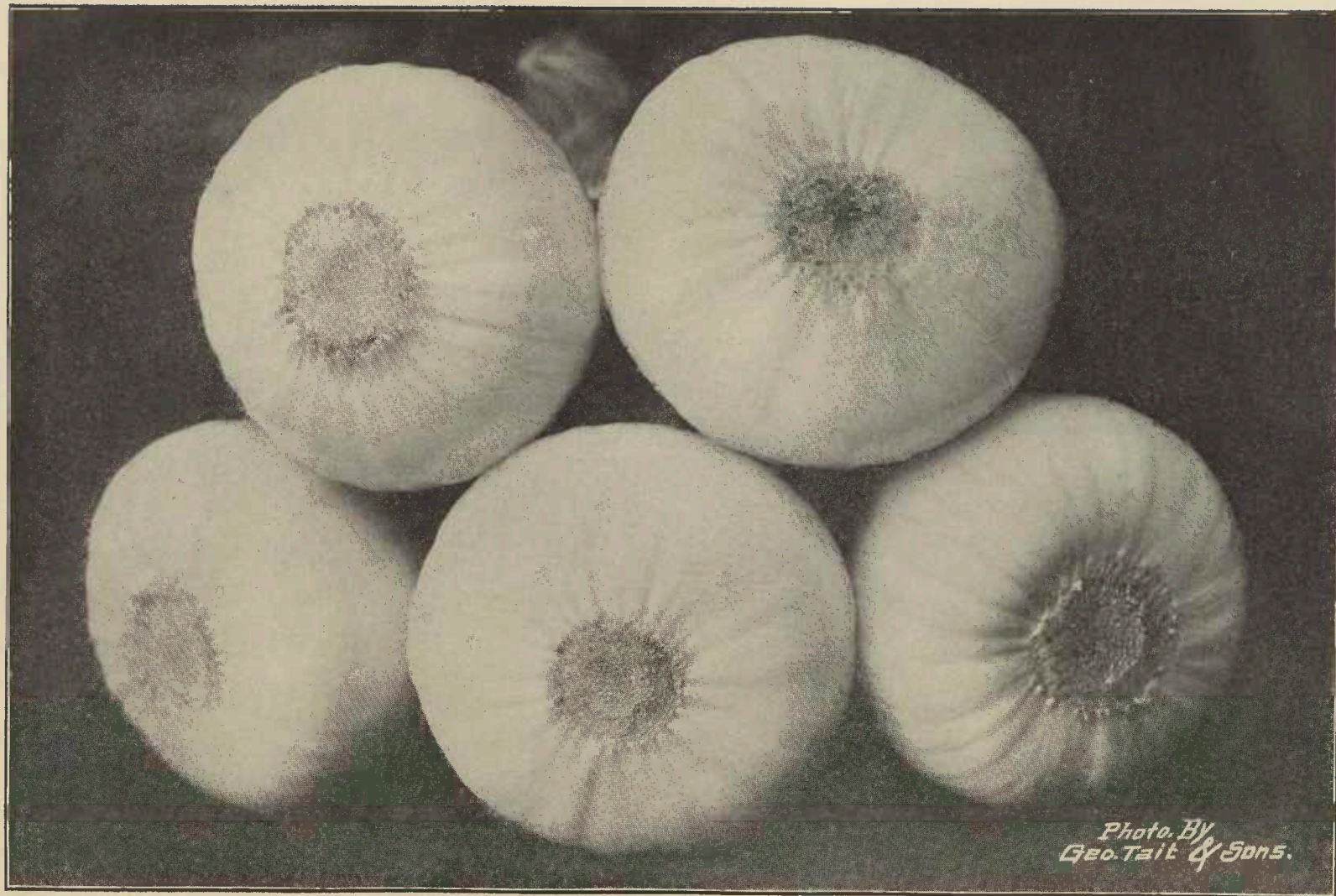
Extra Early Flat Red Onion.

rather light red onion, much earlier than the Large Red Globe, but not much more than half the size. It will be found very useful where the seasons are short, and is an excellent keeper. The flavor is mild and the grain peculiarly close. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

Extra Early Red Globe.—Onions of globular form are rapidly supplanting the flat varieties, and it is likely that this new selection from the Large Red Globe will make the Extra Early Flat Red an unprofitable crop for market. The bulb has a rich, purplish red color, is almost as round as a ball, and keeps very well. Although so much handsomer than the Extra Early Flat Red, it is still fully as early and of equally good table quality. We commend it strongly to those who prefer red onions, believing they will find it more desirable than any other kind. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

Giant Rocca (Thoroughbred).—After having been practically dropped from cultivation for several years, the Rocca is coming into popularity again, and we are having considerable demand for the seed. It is a magnificent large globular-shaped onion of light red color and very rapid growth. The seed generally produce full-grown onions within seven months from the time of sowing, and the bulbs are marketable at nearly all stages of their growth. The flesh is tender and mild-flavored, but it is well to remember that none of the Italian onions are good keepers. The Rocca, if held in the field after maturity and exposed to hot suns, followed by excessive rains, is liable to a rot which begins in the crown and rapidly spreads through the entire onion. For this reason we advise an early marketing of the crop whenever there is a demand which at all justifies it. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts.; lb., \$2.00. Postpaid.

White Portugal, or Silverskin (Thoroughbred).—A flattened bulb of pleasing flavor, but not a very good keeper in the South, and not nearly as attractive or as fine as our Southport White Globe. It is very early, and the most popular variety for small pickling onions. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



Tait's Thoroughbred White Queen Onion, bunched green for market.

Specimens grown by Messrs. Y. Old & Bro.,
Barnstable, Mass.



Southport White Globe (*Thoroughbred*)—Although a week or ten days later than the Silverskin in maturing, this almost perfect onion has so many points of superiority that any comparison of the two is quite out of the question. Nearly spherical, pure white, solid as wood and fine of grain, it is one of the handsomest onions in cultivation, and for the main crop without a rival among the various white varieties. The quality being fully on a par with its appearance, every market has learned to appreciate and seek it, and it always brings the highest market price. All stocks of the White Globe are by no means the same, and our description would hardly fit the bulbs which are produced by western seed. Our beautiful Southport strain is grown in New Jersey, where, as most people know, onions come nearest to attaining perfection. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 60 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

Yellow Globe Danvers (*Thoroughbred*)—We can recommend this standard variety for all uses, its uniformity of shape, bright color, and fine quality making it very desirable. It ranks very high in productiveness, 500 bushels and upwards per acre being the yield under the best cultivation, but it is really less handsome than the Southport Yellow Globe, and for market purposes less valuable, in our opinion, as it is not so perfect a globe. Although one of the earliest yellow onions, the Danvers is a perfect keeper, and may be stored for a long time before marketing if desired. All Danvers onion seed sold by us is the finest New Jersey stock, and we make no attempt to compete as to prices with the cheap and inferior Western seed. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Southport Yellow Globe (*Thoroughbred*)—Although a little later than the Globe Danvers, this is distinctly superior being, what the Danvers is not, a real globe onion. The skin is a pale yellow, several shades lighter in color than the Danvers, and in size it has a slight advantage. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Large Red Wethersfield (*Thoroughbred*)—Dark red in color, rather flat, but very thick. It is of unusually large size, keeps well, and has been found to suffer little from our hot summers. Owing to this peculiarity, it can be relied upon to invariably produce matured bulbs from seed the first season, if sown as early as the first or middle of March. The flavor is exceptionally strong, and in table quality it ranks among the poorest. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

CULTURE.—An ounce is sufficient for 100 feet of drill; five to six pounds are sowed to the acre in drill; forty to fifty pounds are sowed to the acre broadcast for sets. Onions require a strong, deep, rich, and friable soil, which has been well manured for a previous crop. The seed may be sown in February or March, in beds about thirty inches wide, with the rows from twelve to fourteen inches apart; draw the drills shallow, as the best onions grow on the surface. Sow very thickly and cover with about half an inch of fine soil, pressing the earth down with the back of a spade or a roller. When well up, thin out to six inches apart in the rows. Keep the beds clean and free from weeds and the ground well stirred until the young onions are started, after which it is well to hand weed. Or, in this latitude, a good crop can generally be obtained by sowing in October in the way described. They will grow until very cold weather and resume their growth in the spring. On account of the heat of our climate, large and perfect onions of the American varieties can rarely be grown from seed the first season, and the general practice is to raise the White and Yellow from "sets" planted in the fall and spring. Sets are obtained by sowing the seed early in the spring in beds very thickly, removing them when tops have died down to a dry, airy room, keeping them thinly spread until the following February, and then transplanting into rows nine inches apart, with six inches between the bulbs in the row; or the seed may be sown in the same way in August and treated similarly when the tops have died. The sets of the Rocca and Queen do not keep well, and it is best to raise them from seed. Sowings made the first of October will usually be sufficiently matured by April, or perfect bulbs may be had by mid-summer if the seed is sown in February. Both soot and salt may be advantageously applied to onion beds, and as is generally known, successive crops can be grown indefinitely upon the same ground.



(Prices of Onion Sets are subject to change, and are invariably "F. O. B. Norfolk.")

Quotations per bushel and per 100 bushels furnished on application.

☛ 5 cts. per qt. must be added to the price of onion sets when ordered to be sent by mail or prepaid express.

We wish to state that our Onion Sets are all Jersey or Pennsylvania grown, from the very best seed stocks, and should not be put in the same class with Western grown sets,



which are always on the market at low prices; these are usually of impure stock and rarely produce good bulbs in our climate and soil, often seeding to such an extent as to entirely ruin the crop. Inexperienced persons are sometimes misled by the appearance of sets, thinking that handsome, well-formed bulbs will be sure to prove satisfactory, whereas such is by no means the case.

As the sets of the Queen or Pearl rot shortly after being taken from the ground, they must be planted in September and October, no stock of them being carried after that time. They grow rapidly, and should be available for the table in early spring. Tree or Egyptian sets cannot be supplied later than February.

White Portugal.—The well known Silverskin onion, a general favorite for the family garden and valuable for local markets; it is apt to become discolored from bruises when shipped. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Yellow Globe Danvers.—In general usefulness, this is probably the very best, as it ripens quite early in the summer, is of large size and may be stored for a long time without injury. It keeps much better than the Silverskin and is of finer quality than the Red. Great quantities are grown for shipment north, and it is considered one of the safest and most profitable crops when properly handled. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Red Wethersfield.—Although much less desirable than the Yellow Globe Danvers, this old variety is still used to some extent here and there. The flavor is extremely strong. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Tait's White Queen.—The most beautiful as it is the best-flavored of all onions. No other compares with it for use when green, and it is the very earliest to mature. The full grown onion softens quickly, however, and no one need attempt to keep them very long. In order to secure these in quantity, it is always advisable to give us the order before August, as our entire crop is often sold almost immediately upon arrival. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

White Pearl.—Merely another name for the Queen, described above. It should, however, be noted that the Pearl, as usually sold, has nothing whatever in common with our Thoroughbred strain of the White Queen, being grown in the West from cheap, inferior seed.

Potato.—Aside from its inferiority as a keeper, the Potato onion is very useful, especially in the family garden, since it is good for the table at all stages of its growth. The skin is a yellowish brown, the flesh beneath being almost white. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts. Price per bushel on application.

White Multiplier.—Each bulb of this variety produces a cluster of small onions, and it is considered particularly good for pickling, although also used for bunching green in the spring. It is a poor keeper and is not recommended for market. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Egyptian or Tree.—These are perennial, and will continue to spring up year after year, producing irregular but well-flavored bulbs by division; if undisturbed these shoot up stalks surmounted by a cluster of bulblets, which may be gathered and planted in the fall. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

CULTURE.—A quart of onion sets of average size will plant about forty feet of drill. Plant the White and Yellow early in the spring in rows nine inches apart, allowing six inches between the bulbs. As the best onions are those which grow on top of the soil, it is advisable to draw the drills very shallow. Sometimes, especially when planted very early, the set will throw up a seed stalk, which must be promptly pinched out, or there will be no development of the bulb. For the successful cultivation of this crop, rich soil and heavy fertilizing are absolutely necessary, and the beds must be well cleaned of weeds and grasses.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

PARSLEY.

(*Apium Petroselinum.*)

Plain.—A strong, hardy plant, which is excellent for seasoning, but not so pretty for garnishing as are the curled varieties. The leaves may be used after drying as well as in the green state. When it is desired to cure them, the leaves should be thoroughly dried, rubbed to a powder, and then closely bottled. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Extra Double Curled.—Equally as good as the Plain for seasoning, and more suitable for the table, as the leaves are prettily curled. Every garden should have its row or bed of Parsley, as few plants are so useful in the kitchen or so easily grown. As a market gar-

dening crop, it is very profitable indeed, if trouble be taken to protect it in severe weather during the winter, and we recommend it especially to those who have small farms. Our stock of Double Curled Parsley is believed to be the best in existence, and market gardeners will find it astonishingly productive. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Fern Leaved.—The foliage of this variety is as delicately divided as a fine fern, and it is one of the prettiest of garnishing plants. The flavor is the same as that of the ordinary kinds but it is hardly productive enough to be desirable for market. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Moss Curled.—The dark est in color and the most densely curled of all, being very like some luxuriant kind of moss. It makes a beautiful border plant, and is valuable for that purpose, aside from its usefulness on the table. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

New Dwarf Perfection.—This new selection from the Double Curled is very compact in growth and of great beauty, the color and curling being particularly attractive. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Hamburg Turnip Rooted.—Among the Germans this has long been a favorite, the thick root being used in much the same way as carrots for stews, etc. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—An ounce is sufficient for 150 feet of drill. Sow in autumn or spring in drills fifteen inches apart, or as edging for beds. Keep the ground well open and the weeds down by frequent hoeing, and when the plants get strong thin out to six or eight inches apart. Parsley seed is very slow in germinating, often requiring a month, and should be sown in rich, mellow soil, the surface being then made very firm. We advise that the ground be covered with old bags after sowing the seed. The moisture is thus retained until the seeds have sprouted, while the effect of heavy rains is also prevented. With this precaution there is never any difficulty in securing a stand of parsley, even during the heat of summer. During intensely cold weather, it is well to give the bed some slight protection of hay, grass, or burlaps, as all damage may be easily avoided.



Double Curled Parsley.



Parsnip.

PARSNIP.

(*Pastinaca Sativa*.)

Improved Hollow Crown.—This standard variety is still the favorite for general cultivation. Every one is familiar with its long, smooth root, easily distinguished from other kinds by the depression at the top. The flesh is very sweet, particularly after frost has touched them, and the yield per acre is greater than can be had from any shorter parsnip. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Improved Guernsey.—This fine strain of half-long parsnip is liked by many on account of the ease with which the crop can be gathered; the root is considerably shorter than the Hollow Crown, but is thicker. It is hardly as productive as the larger variety, although not inferior in quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Early Round.—This small parsnip has little market value, although it has a great advantage over the other kinds in earliness. Its principal use is for bunching with herbs. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Culture.—Sow very thickly, early in and at any time during the spring, in drills eighteen inches apart in deep, rich, sandy loam, which has been well manured for a previous crop. When the plants are two or three inches high, thin out to six or seven inches apart and hoe frequently to keep down weeds. The roots, which are excellent for stock as well as for the table, are much improved in flavor by being left in the ground during the winter.



PEAS.

(*Pisum Sativum*.)

Prices of all Peas are invariably "F. O. B. Norfolk."

All of the peas offered by us are grown in Canada under the most careful personal inspection, and are as pure as such attention can make them. In competition with the foremost seedsmen in the United States we have invariably taken the first place, and have never failed to win special praise from the Experiment Stations.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

15 cts. per qt. must be added to the price of all peas ordered to be sent by mail or prepaid express.

EXTRA EARLY.

Thomas Laxton (*Strongheart*).—By the crossing of a small extra early with the Gradus, now so universally popular, a pea has been produced which is nearly as early as the Gradus, in much less susceptible to unfavorable conditions, and at the same time rivals it in luscious sweetness. The vine makes a growth of about three feet and is extremely productive, maturing the crop with great uniformity. The pods although apparently shorter than those of the Gradus, owing to their bluntness, really contain more peas, and their dark green color adds materially to the market value. It is strongly recommended for general use, especially to growers who have not been successful with the Gradus. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; price per bush. on application.

Gradus (*Strongheart*).—In many localities this pea has been introduced under the disguised name of "Prosperity," and so it is not known at all by the name which it received from the English originator. Under whatever name it wins its way there can be no question that its introduction marked a new step in pea culture, for it possesses an unprecedented combination of valuable qualities. It is about as early as most of the standard extra early trucking peas, is quite twice their size, and yet is characterized by a sweetness unsurpassed by the finest of the wrinkled sugar peas. This statement naturally will suggest to many readers that, in praising the Gradus, we have gone beyond reasonable bounds, but a practical trial will prove there has been no exaggeration whatever. None of the old sugar peas can bear comparison with it, and we trust that such of our customers as are still unacquainted with it will not again lose the opportunity to use the finest pea of which we have knowledge. Our first idea was that its use would be limited to private or the smaller market gardens, but it has grown steadily in popularity among large shippers, and, even at high prices, has been in great demand. Not only does it invariably bring the highest price in all markets, but there is never any difficulty in getting hands to pick these immense peas, no matter how unwilling they may be to go into fields of the ordinary extra earlys. Since many growers have seen fine pea crops repeatedly go to waste not for want of a good market, but for want of pickers, the advantage thus gained is plainly of the greatest importance. Our stock of Gradus is very carefully grown in Canada under our personal supervision, and our large acreage enables us to sell it at a lower price than smaller dealers can quote on inferior peas. Height, 3 feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; price per bush. on application.

Prosperity.—This is merely another name of the Gradus Pea.

Tait's Extra Early Nonpareil.—The earliest and purest smooth pea in the world, much less showy than the splendid Gradus, but hardier. It is a single-picking pea, not quite so large podded as Tait's Despot and Maximus, but an enormous yielder and more beautifully colored than any other. The clear, waxen green of the pod is remarkably permanent, so that the Nonpareil may be held without injury for several days in case of temporarily depressed markets or a scarcity of pickers. The same advantage will, of course appear, when shipments are long in transit, and also makes the Nonpareil one of the two best peas for fall planting. Many of the largest growers of peas are now using the Nonpareil exclusively, and it is regarded by experts as the finest selection of smooth peas ever made, the N. C. Experiment Station summing up their experience as follows: "At the North Carolina Experiment Station we have made careful tests of many varieties. The strain sold by Messrs. George Tait & Sons, of Norfolk, Va., we have always found to be the earliest." Height, two feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. or per 100 bush. on application.



Thoroughbred Ameer Peas.

Photograph of a single vine, showing
uniformity of ripening. Taken from
field of Messrs. Old & Bro.



Tait's Extra Early Despot.—This splendid pea has now been sold by us for several years, and competent judges unanimously bear testimony to its superiority over all other brands of smooth extra early peas except the Nonpareil, to which it is inferior only in earliness and coloring of pods. It cannot of course compete as to size and quality with either the Gradus or the Thomas Laxton, the two famous wrinkled Extra Earlies. The vine is a strong grower, but without the least tendency to "run," and for this reason, we recommend this variety especially for the fall crop, when many weaker kinds succumb to the heat. No other variety will endure dry weather as well and yet keep true to the dwarf type in rainy seasons. Height, two and a half feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and per 100 bush. on application.

New Maximus.—For pea-growers whose preference is for yield and quality rather than earliness, we now have an early variety which is perfectly adapted to their requirements, and we especially commend it to those who grow fall crops of peas. The Maximus is a full picking later than the true extra earlies, but has a much larger and longer pod, and in yield far exceeds even such fine strains as Nonpareil and Despot. The vine makes a growth of about two and a half feet and is remarkable for uniformity, the entire crop being matured at practically one time. Those who have planted the Maximus for fall shipment found it really ideal for that purpose, and we anticipate a very general use for it in that way. Although a well-flavored pea, it is not for family use nearly so desirable as Gradus or the other wrinkled kinds. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; per bush. on application.

Ameer.—Like the New Maximus, the value of this pea lies in the size of the pod and the vine's productiveness, since it does not mature quite in time for the very first market. The dark green color of the pod and its breadth are so suggestive of our famous extra early that we find it has been christened by growers The Big Nonpareil, and it bids fair to prove worthy of the honor. It is an exceedingly handsome pea and will prove very desirable for local markets and for fall use. Height two and a half feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and per 100 bush. on application.

Alaska.—There are a great many stocks of this pea, originally called "Laxton's Earliest of All" and the name means less than in the case of any other sort, some strains being fine selections, while others sold as Alaska are frequently worthless. When pure, it is one of the best extra earlies, and our famous Nonpareil was originally bred from it. Height, two feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and per 100 bush. on application.

First and Best (Swingbroad).—Of the same type as the Eclipse and a favorite with many truckers who are not acquainted with our Nonpareil, Despot, Ameer, and Maximus. Height, two and a half feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and 100 bush. on application.

Rural New Yorker (Swingbroad).—A fine, early stock, vigorous and very uniform if grown from pure seed stock. Height, three feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and per 100 bush. on application.

French Canner.—This very productive small pea is the favorite with canners, as it is not only sweet and tender, but does not change color at all in the process. Those who grow peas for the canning factories should protect their interest by using this safe variety. Height, four feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; price per bush. and per 100 bush. no application.

LATE.

Improved White Sugar Marrowfat.—All growers who are interested in Marrowfat Peas should plant nothing but this fine strain, as it is superior to the best Royal Dwarf White Marrowfat. The pod is of remarkable size, the vine much more prolific than any other Marrowfat, and the peas are almost as sweet as those of the sugar varieties. No pea is better for canning, and large quantities are grown entirely for that purpose. Special attention is called to the fact that this pea is also earlier than the old types of Marrowfat, being ready for picking quite ten days before the Black-eye. Height, four feet. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; price per bush. and per 100 bush. on application.

White Marrowfat.—Before the introduction of the Sugar Marrowfat, this was a very profitable variety, as it was the canner's favorite, and always brought fair prices. It is not at all in the class of the new stock, however, and should no longer be used. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts.; price per bush. on application.

Black-Eye Marrowfat.—This variety, formerly the best of the Marrowfats, has large, full pods, borne abundantly, and was very largely used until the introduction of the White Sugar Marrowfat. Being extremely hardy, it is the best Marrowfat for fall planting. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts.; price per bush. on application.

EDIBLE PODDED.

Gray Sugar.—Southern people usually call this the Cabbage Pea. The pods are edible and are cooked as snap beans. Height four feet. Pt., 20 cts.; qt., 35 cts.; 2 qts., 60 cts.;

Giant Sugar.—The most vigorous and the largest podded of the sugar peas, but rather in-



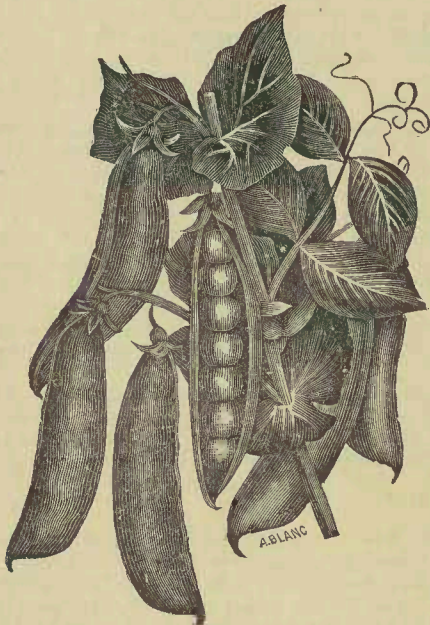
ferior to the Melting Sugar in quality. The pods are extraordinarily broad and thick, and the vine is very productive. Pt., 20 cts.; qt., 35 cts.; 2 qts., 60 cts.

Melting Sugar.—An improved variety, which grows four or five feet high and produces an immense quantity of large, broad pods of light color. It is very sweet and as tender as a young snap bean. Gardeners who have continued to grow the old "Cabbage Pea" are recommended to try the Melting Sugar, and we think they will admit the propriety of its attractive name. Pt., 20 cts.; qt., 40 cts.; 2 qts., 70 cts.

WRINKLED OR SUGAR VARIETIES.

Admiral Dewey.—Gardeners who have experienced difficulty in growing the large-podded kinds of peas will do well to try this, as it is unquestionably of a peculiarly healthy constitution, resembling in this respect the standard smooth varieties. While too late for competition with the Extra Earlies, such as Gradus and Thomas Laxton, it stands first in every other desirable quality and will become the favorite for medium and late crops so soon as its merit is learned. The pods are of the largest size, straight and well formed, of the deepest green, and remarkable for the small percentage of "puffs." Height, 3½ ft. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

American Wonder.—A wonderful pea, indeed, exceedingly dwarf and yet as productive as many tall varieties. The vine never grows to more than nine or ten inches, but is literally covered with well-filled pods containing peas of the finest flavor. Our strain of this pea is perfectly pure, but we greatly prefer Nott's Excelsior, a larger and in every way superior pea of the same type. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.



American Wonder Pea.

Duke of Albany.—The pods of this fine late variety are larger than those of the immense Magnum Bonum, and it is very popular in spite of the lack of uniformity in ripening. It is of extraordinary sweetness. Height, 3 feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Champion of England.—This famous old variety was the first wrinkled pea, and for many years had no rival as a sweet pea for family use. It is still largely grown, although finer sorts have been originated, and can be relied upon to produce a very heavy crop. Height, four and a half feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.

McLean's Premium Gem.—This pea needs no support, and is one of the most satisfactory dwarf peas ever introduced. It is only three or four days later than the American Wonder, and is of first-class quality. Height, one foot. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Heroine.—A first-class pea, which deserves its universal popularity. The pods are of fine size, and in productiveness it ranks among the best. Height, two and a half feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Magnum Bonum.—This splendid selection has been so warmly welcomed by lovers of peas that we have rarely had sufficient stock to supply the demand. The vine is strong and vigorous, with pods of prodigious size, and continues long in bearing if supported by stakes or trellis of any

kind. The pod is packed with large peas of the richest flavor. The Gradus, Heroine, and the Magnum Bonum or Admiral Dewey make an ideal succession of fine peas. Height, four feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Telephone.—One of the best late varieties, with very large pods. Height, four and a half feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Yorkshire Hero.—An excellent wrinkled pea for following the extra earlies, being large, prolific, and well flavored. The pods are very broad, and the peas have an advantage over most sorts in that they remain tender a longer time than any others, never becoming really hard. Height, three feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.

Canada Field.—A very valuable crop for stock feeding. See "Miscellaneous Field Seeds."

CULTURE.—A quart is sufficient for about seventy-five feet of drill; extra early peas are planted in drills at the rate of one and a half to two bushels to the acre; Marrowfat and tall growing kinds at the rate of one and a half bushels to the acre. Dry and moderately rich loam is best adapted to early peas; heavy soil is preferable for the late sorts. As fresh,



rank manure is apt to induce too heavy a growth of vine, manuring for the spring crop should be done in the previous autumn, or if deferred until the time of planting, only thoroughly decomposed manure should be used. For an early crop for family use, sow the rows ten inches apart, with four feet between double rows. If a succession is wanted, sow at intervals of two weeks until April, the object of truckers being to secure an early rather than a large crop. Marrowfats are sown by them from the middle of November to the middle of January, and Extra Earlies from the tenth of January to the last of February. Deep planting is preferable, as it enables peas to better withstand extremes of either heat or cold. The late varieties do best when in rows far apart and with low-growing crops planted between. Commence hoeing when the peas are two inches high, and when the tendrils appear, stick with brush and draw the earth up on each side to help in supporting the vine. Considerable profits are usually realized from a fall crop of peas planted between the twentieth of August and the twentieth of September, and shipped in October or November, there being usually an active demand for them about that time. For this purpose the Despot and the Nonpareil are by far the best, as both these stocks resist heat and drought wonderfully. The reputation of our peas is taken advantage of by unscrupulous merchants to sell inferior stocks, and our friends should be careful to see that any peas offered as Tait's have our seal upon them.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

FIELD PEAS.

(See Field Seeds.)

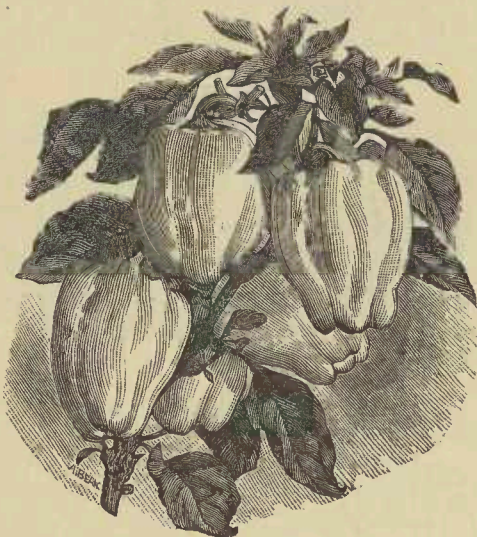
PEPPER.

(*Capsicum*.)

Chinese Giant.—Peppers of the large type have been increasingly profitable for Southern shippers in late years, and the Ruby King has made a great deal of money for those who have been growing it. In the Chinese Giant we have a new Bell Pepper which is nearly twice as large as the Ruby King, much handsomer and of decidedly finer quality. The fruit is almost square, approximating five inches each way, and is most brilliantly colored; like the Golden Dawn and Ruby King, the thick flesh is quite different from most peppers, being so mild and sweet that it makes an excellent salad. While the bush rarely grows more than thirty inches high, it is remarkably strong of stem and branches widely like a dwarf tree. It is several days behind the Ruby King in earliness. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; ¼ lb., \$1.25; lb., \$5.00. Postpaid.

Large Bell, or Bull Nose.—The favorite peppers for pickling or for use as mangoes. The rind is thick, fleshy and of mild flavor. Although very much smaller than the Ruby King, and Chinese Giant, and, in our opinion, less desirable for market, it is still preferred by some gardeners. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., \$2.50. Postpaid.

Ruby King.—A very fine variety; the fruit of which resembles that of the Bull Nose in shape, but is lighter in color and of much milder flavor. It may be eaten raw, prepared as tomatoes and cucumbers, or made into salads. Until surpassed by the new Chinese Giant, the Ruby King was the most profitable market pepper, but it must make way for the larger, handsomer, and more productive variety, except for early use. Pkt., 5 and 10 cts.; oz., 30 cts.; ¼ lb., 65 cts.; lb., \$2.50. Postpaid.



Golden Dawn Pepper.



Small Chilli.—The variety from which pepper sauce is made. The pod is red and exceedingly pungent. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Long Red Cayenne.—A well-known narrow, bright pepper, which is generally dried, and used in that condition for various culinary purposes. It is always in demand, and may be brought to market either green or dried. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Sweet Spanish.—This is one of the mildest kinds, and is used both for salad and in pickles. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Red Cherry.—Named from its close resemblance to the cherry. It is used either as the Cayenne or as pickles. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Sweet Golden Dawn.—Very much like the Bell in shape and general appearance, but of a soft, yellow color and much less "fiery" in flavor, even the seeds being rather sweet. The bush is extraordinarily productive, more so perhaps, than any other variety, and it is particularly recommended on account of its earliness. It has proved extremely profitable to some of the Norfolk growers. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

CULTURE.—An ounce will produce about 1,000 plants. Sow in warm, mellow soil late in the spring, and when the plants are large enough, thin so as to leave eighteen inches between them. Hoe frequently to keep down all weeds, cultivating in general the same as egg plant. If the seeds are sown indoors, so as to get the plants started early, arrangements must be made to have a uniform high temperature.



Cherry Pepper.

PUMPKIN.

(*Cucurbita Pepo*.)

King of the Mammoths.—This is recommended to all who want to grow large pumpkins for exhibitions or their own gratification, as it attains an extraordinary size under the right conditions. Specimens have been grown weighing nearly two hundred and fifty pounds, and they average twice the size of any other kind. The skin is orange colored, the flesh bright yellow and very thick, and the quality excellent. Any one endeavoring to raise exhibition pumpkins should see that the vines have ample space for growth. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 60 cts.; lb., \$2.00. Postpaid.

Jumbo.—Identical with the "King of the Mammoths." See above.



Cheese Pumpkin.

Connecticut Field.—The small early field variety, too well known to need description. It is very productive, and grown principally for stock. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Large Cheese.—A large, flat pumpkin, of extra fine quality, justly popular over the whole country. The flesh is thick, fine-grained, and extremely sweet, and it is one of the best keepers. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Cashaw.—One of the standard old varieties, popular in spite of all the new introductions. It is almost white, has a curved neck,

hard skin, and very solid flesh. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Tennessee.—A bell-shaped pumpkin of medium size, with a creamy white, slightly ribbed rind; the flesh is peculiarly fine-grained, very thick and dry, and makes delicious pies, the flavor generally being considered superior to the best sorts of sweet potatoes. The vine is productive, and the pumpkins keep until very late in the season. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

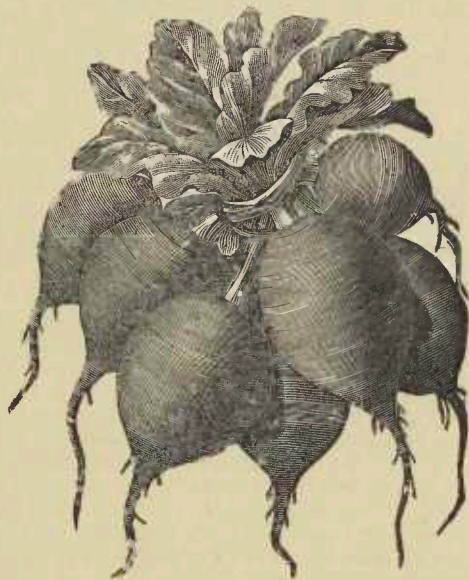
CULTURE.—A pound is sufficient for about 200 hills; five or six pounds are put to the acre in hills. Plant last of spring in hills ten feet apart. Hoe frequently until the vines get a strong growth. Pumpkins should never be allowed in the garden.



(Raphanus Sativus.)

EXTRA EARLY.

Tait's Favorite Forcing.—The greatest value of this famous radish lies in its availability for forcing under glass, under which culture it may be depended upon to pull in twenty or twenty-five days, according to the forcing given, but it is also largely used for field culture around Norfolk. It is perfect in both shape and color, the skin being a bright, transparent red, and the shape a compromise between the globe and the olive-shaped radishes—beautiful and wonderfully uniform; as the top is just large enough for tying, many bunches may be put in a single package, with a considerable saving in expense of shipment. As a medium summer radish, it is all that could be desired, not even the famous Lady Finger surpassing it in crisp tenderness or delicacy of flavor, and it is an excellent all-round outdoor variety. Our seed is saved from selected and transplanted roots, so that the tendency of the ordinary olive-shaped radish to be irregular is never found in the Favorite. Under the most favorable conditions it is possible to grow this radish in fifteen days, astonishing as this statement may appear. We will be glad to make quotations for 100 to 1,000 pounds, but advise early orders, as large orders for the Favorite are already on our books. Never buy Tait's Favorite Radish in an unsealed package, as we know of at least one competing house which sells under our name a comparatively worthless radish. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid. Price per 100 lbs. and 1,000 lbs. on application.



Tait's Favorite Forcing Radish.

Tait's Fancy Forcing.—A forcing radish of lovely shape and color, very suggestive of our Favorite and, like it, adapted to both open air and house or frame cultivation. We are sure it will be found a valuable acquisition for southern use and anticipate that, for the first time, the Favorite Forcing will have to share with a rival its long undisputed popularity. The shape is almost an olive, the color vivid red and there is just enough top to tie easily. Under protection the crop may be pulled within three weeks from the date of sowing, while in the field it leaves far behind every kind except the Favorite. By saving seed for several years from only perfect, transplanted roots, the type has been absolutely fixed, and we offer it without reservation. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 20 cts.; lb., 75 cts.

Forcing Scarlet Globe.—One of the most desirable radishes for forcing under glass, and also good for field culture. It is very attractive in both shape and color, being a bright, transparent red and very smooth skinned. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Ne Pus Ultra.—Under this name the Forcing Scarlet Globe is often sold in the North and East. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

EARLY.

Early Scarlet Turnip (Thoroughbred)—Formerly one of the leading kinds grown by our Southern truckers for shipment, but now supplanted by Tait's Favorite and the White-Tipped Scarlet Turnip. It is extremely hardy, enduring severe cold after being well rooted, and is usually uniform in shape under all circumstances, our stock being grown from transplanted and selected roots. The color is a bright scarlet and the flesh of fair quality. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

Early White-Tipped Scarlet Turnip (Thoroughbred)—A very handsome radish, bright red with the exception of the tail, which is pure white, it is thought by some growers to



be a shade less hardy than the Scarlet Turnip, and to show more disfigurement on account of freezing weather, but it is grown more largely than any other kinds. We can supply this and all other kinds of market radishes in ton lots at special prices, and will be pleased to make quotations per 100 pounds, per 1,000 and per ton. Our seed is always French grown, saved from transplanted roots, and entirely out of the class of the cheap California, Dutch, and English radish seed. As these low-priced seeds are never from transplanted roots, there is no certainty as to shape and color, and, as a rule, there is a great tendency to side roots and forks. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

Early White Box.—The Philadelphia gardeners are partial to this radish, and it is grown to some extent in the South for shipment to that market. It is a rapid grower, rather small in size, with brittle sweet flesh and pure white skin. There is little demand for it in any place except the one mentioned, and we do not recommend it for market gardening unless used for retailing mixed with the Scarlet. A bunch of the two kinds is very attractive in appearance. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Scarlet Olive-Shaped.—An early radish with a small top and fine olive-shaped root, but inferior in quality to Tait's Favorite, and not so desirable for market. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

New White Icicle.—For forcing under glass, this pure white long radish is very desirable, as it is of very rapid growth. The flavor is exceptionally good, and its brittle, delicately tapering root is well suggested by its name. We had it carefully tested last season, and do not hesitate to pronounce it the finest white radish ever introduced, not excepting even the famous "Lady Finger." Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

White Olive-Shaped.—Like the Scarlet Olive-Shaped in general type, but snowy white in color. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

French Breakfast.—This is one of the olive-shaped varieties and a great favorite for family use. At the top it is a rich scarlet, from which color it shades gradually to white at the tip. It is very early, and should be eaten when of medium size, as it soon becomes pithy and unfit for the table. A good plan is to make several sowings at intervals of five or six days, so as to have them always in perfection. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Cincinnati Market.—This fine strain of Long Scarlet is often called the Glass Radish, on account of its extraordinary brittleness, and we are sure it will be liked by all who try it: it is somewhat larger than the ordinary long variety, is of better color and equal in earliness. Remaining a long time in condition for the table, it is of course especially good for family gardens. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 60 cts. Postpaid.

Long Scarlet Short Top.—This is the long kind which is shipped most largely from the Norfolk section to the Northern markets. The root, which grows partly out of the ground, is bright scarlet and the leaves are very short. It is adapted to cultivation in the open field or in frames, but is less desirable for the latter than the Early Frame. Our French strain of the Long Scarlet Short Top is of extraordinary purity, and cannot be classed with cheap American seed, which produces roots split and misshapen. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. F. O. B. Norfolk, on application.

INTERMEDIATE.

Long Chartier.—This handsome radish may be grown to a very large size before becoming pithy, and is good for local markets. It is entirely distinct in color, being brilliant scarlet at the top, shading to rose in the middle, and blending into a pure white at the bottom. In shape it is between the olive-shaped and long. It is an excellent sort for spring, summer, and fall. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Long White Naples.—An excellent white radish, long and slender, with crisp and mildly flavored flesh. It is grown almost exclusively for summer use, and will be abandoned when growers have become acquainted with the exquisite new "Icicle" radish. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Long White Vienna.—The beautiful "Lady Finger" radish, formerly the finest outdoor long white radish in cultivation, and still the general favorite, owing to the fact that few persons know anything about the new "Icicle." It is pure white, of pretty shape, and delicious flavor, but a week later than the White Strasburg. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

White Strasburg.—A fine strain of radish, which grows to a large size and remains tender for a much longer time than most kinds of radish. Its flesh is pure white, nearly transparent, and very pungent. For market use this is undoubtedly the best sort of its class, and those of our truckers who ship white radish to Northern markets use it almost exclusively, on account of its earliness. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid. Price per 100 lbs. on application.



Golden Summer.—Oblong, turnip-shaped, with heavy foliage; it stands the heat of summer well and grows to an unusual size. The skin is very thick and coarse in texture, but the flesh is brittle and of good flavor. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

WINTER.

New Celestial, or White Chinese.—Although the winter radishes have always been exceedingly popular with our German and Hebrew citizens, few other people have cared to grow them, as none of the old kinds are at all delicate in texture or flavor; many are almost as fiery as pepper, and are disposed to be woody after attaining full size. In the New Celestial, however, we have a radish which is really excellent for all seasons, and particularly adapted to winter use. It is about the same shape and size as the well-known large Black Spanish, but is much superior to it in every respect, being pure white, very smooth and thin skinned, juicy and wonderfully brittle. While pungent enough to satisfy any palate, it is at the same time quite sweet, and is peculiarly digestible. Market gardeners should lose no time in taking hold of it, for we are certain that no other winter radish can compete with it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Russian White Winter.—This is one of the largest radishes, often having a length of twelve or more inches; the flesh is firm and keeps perfectly. Pkt., 5 cts.; oz., 1 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

California White Mammoth.—Identical with Russian White Winter.

Long Black Spanish.—Formerly the most popular of the winter radishes, but now less used. The skin is black and the flesh hot and white. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

Chinese Rose.—Excellent for winter use, being of firm grain and pungent flavor, but much less desirable than the New Celestial. The root is conical in shape and the skin bright rose color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—An ounce is sufficient for 100 feet of drill; eight pounds will sow an acre in drills; broadcast, 15 pounds of long and 25 to 30 pounds of turnip are sown to the acre. The tenderness and sweetness of radishes are greatly dependent upon the rapidity of their growth, and they should not be sown upon cold and heavy soils. Dig the ground deeply and make it very rich with thoroughly rotten manure. If rank fresh manure is used, the roots will be liable to fork. Sow as early as possible in the spring, broadcast or in drills one foot apart, thinning as needed. The early varieties are very hardy and will endure great cold before being killed, but as they are rarely good after having their growth checked, the beds should be covered in cold weather with straw or cedar brush. A very slight protection will be sufficient, especially if they are sheltered by fences or woods. Most varieties become pithy as soon as they are grown, so that successive sowings should be made every two weeks. The winter varieties are sown from the middle to the last of August and used as needed.

RAPE.

True Dwarf Essex.—An excellent forage plant, especially for sheep, and grown extensively for them in Europe, though little known to farmers in this country. It grows with wonderful rapidity, and is so tender when young that it makes a most delicious salad, being often sown solely for this purpose. On good soil it will produce twenty tons or more to the acre, and many farmers grow it for turning under for manure. We are glad to say that we are having pronounced success in introducing Rape on Southern farms, and feel confident that it will soon be thoroughly established as a standard crop wherever stock are kept. The seed we offer is grown for us in England from the finest stock of the True Essex.

Price Per 100 Pounds Furnished on Application.

CULTURE.—Two and a half pounds are sown to the acre in drill; for forage or green manure it is sown broadcast at the rate of five pounds to the acre. Prepare the ground by thoroughly ploughing and sow in July, August, or September, pasturing as freely as desired after the plants are well grown.

RHUBARB (PIE PLANT.)

(*Rheum Hybridum.*)

Myatt's Victoria.—Very large and, although somewhat later than other varieties, the best for general use. It is hard to grow rhubarb successfully in Tidewater Virginia, and we think gardeners of that locality may as well omit it from their list of profitable vegetable. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

CULTURE.—An ounce will produce about 600 plants. Rhubarb is most satisfactorily raised from roots, but where these are not to be had, sow in April, in deep, rich ground, in drills a foot apart and one inch deep, and when well up thin out to six inches apart. In the



fall trench a piece of ground at least two spades deep, manuring abundantly, and set the plants out three feet apart each way; cover with leaves the first winter, and give a dressing of coarse manure every fall. It is best not to gather the stalks the first season, and in our Southern country a shady situation is absolutely necessary to prevent the roots dying in August and September. Perhaps the most profitable plan for southern growers is to buy the roots—as offered below—setting them out in the fall, and cutting the entire yield the following spring. This means the sacrifice of the roots, but a large proportion are apt to die in any case from the heat. Rhubarb may be forced for early market, and large profits are realized by those who practice this method of cultivation. Entire clumps are taken from the open ground during the winter and set in cold frames or under the benches in hot-houses, the yield being astonishing.

RHUBARB ROOTS.

We can furnish fine Rhubarb Roots in any quantities in either fall or spring, but as they are carried in stock only during March and April, orders at any other time of the year should be sent a few days before roots are needed. Per doz., 75 cts.; per 100, \$4.50 F. O. B. Norfolk; prepaid by mail or express, per doz., \$1.00. Extra size roots will be supplied at proportionately higher prices. Suggestions regarding cultivation will be found under the heading of "Rhubarb" above.

SALSIFY, OR VEGETABLE OYSTER.

(*Tragopogon Porrifolius*.)

White French.—The old standard variety of salsify, first-class as to flavor, but so much smaller and less productive than the Sandwich Island that it should be abandoned by both private and market gardeners. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 20 cts.; $\frac{1}{4}$ lb., 30 cts.; lb., \$1.00. Postpaid.



Salsify.

Mammoth Sandwich Island.—A greatly improved strain, very large and superior, being fully double the size of the French Salsify and of delicate flavor. The roots are well shaped, smooth, and almost white. Market gardeners especially will find it most desirable, and will never sow the French after growing a crop of the Mammoth. Comparatively few people have any idea of the value of Salsify, and we would urge its universal use. Few vegetables are more nutritious and none more palatable, there being many ways in which it can be prepared so as to be hardly distinguishable from real oysters. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; $\frac{1}{4}$ lb., 40 cts.; lb., \$1.25. Postpaid.

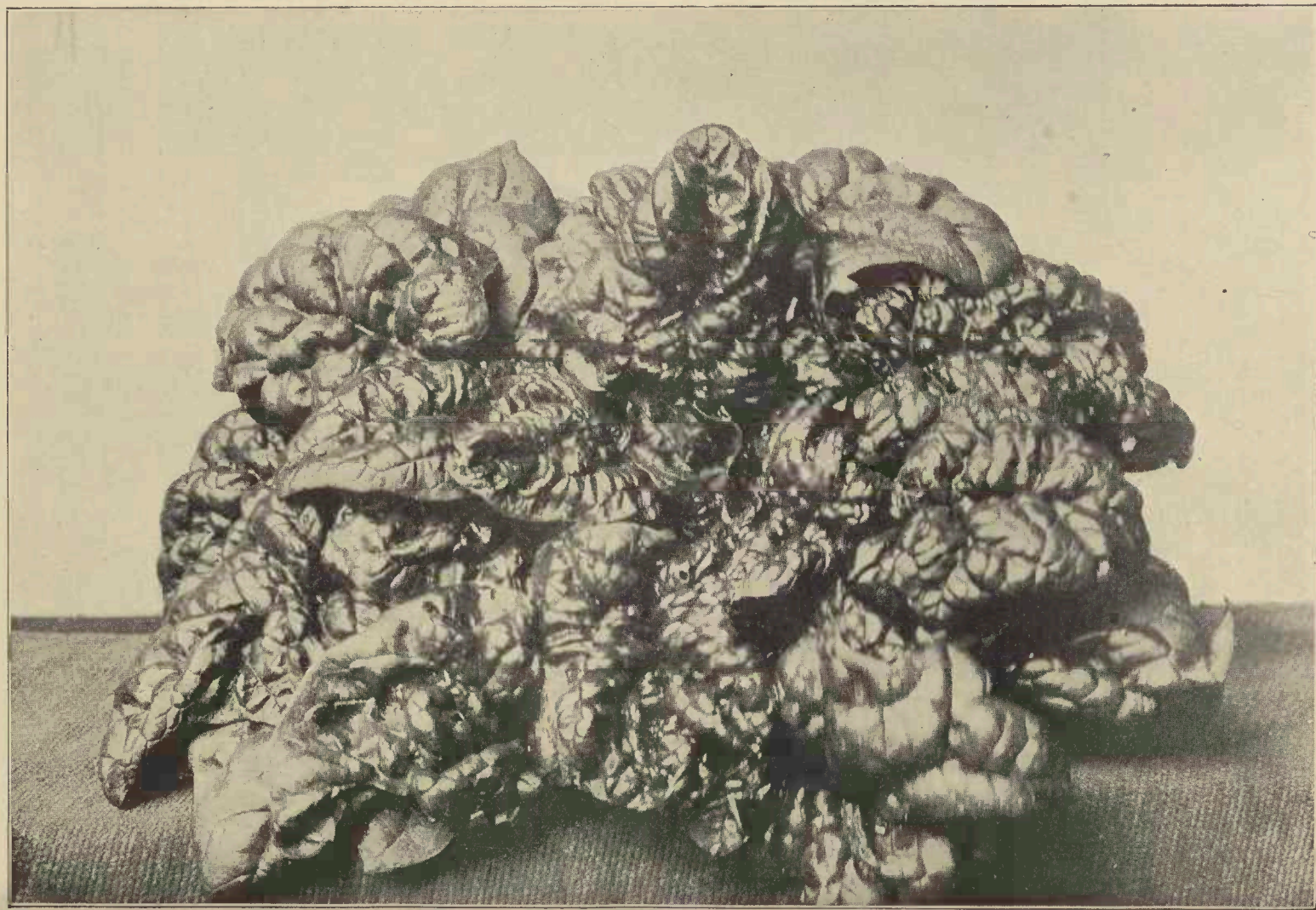
CULTURE.—An ounce is sufficient for sixty feet of drill, eight to ten pounds are allowed to the acre. Salsify delights in light, mellow soil dug very deeply, and which has been enriched for a previous crop. Sow thickly in spring in drills twelve inches apart, covering the seed one inch. When up about an inch, thin out to six inches apart. As the roots are perfectly hardy, they may be left in open ground all winter, care being taken to take them up before growth begins in spring. Applications of liquid manure in dry weather are very invigorating.



(*Spinacea Oleracea*.)

Price per 100 Pounds and 1,000 Pounds will be Quoted Upon Application.

Tait's Improved Curled Savoy.—The standard spinach for Southern market gardening must be a plant which will, unprotected, endure our most rigorous winters, which will give the greatest possible yield, and which, when shipped to far distant markets, will arrive fresh and uncrushed. It has been our endeavor to produce in "Tait's Improved Savoy" a spinach which would meet perfectly all these requirements, and we have succeeded so that it has now reached a point where improvement seems hardly possible. The leaves are of the brightest green, and curled to perfection, and retain their peculiar crispness long after being cut and packed. Triangular, prickly seed, indicating the presence of the flat, smooth-leaved variety, appear to a very limited extent in the seed sent out by us, our fields being very thoroughly "rogued," and the seed cleaned by machinery especially arranged for removing them. Many thousands of dollars have been lost by Norfolk truckers in recent years through using cheap, inferior stocks of spinach, and in this immediate section we should not need to warn all growers against careless buying of the seed. As we are among the largest growers





of spinach seed in the world, we can, and invariably do, offer it at as low a price as is consistent with the grade of our seed. It is a matter of impossibility for any house to legitimately undersell us on spinach, and there are few indeed who are in a position to compete with us at all. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid. Price per 100 lbs. and per 1,000 lbs. on application.

Victoria.—This is unquestionably the best spinach for spring sowing, as it is of delicious quality, and very productive and slower than any other kind to shoot to seed. The leaves are savoyed and very dark in color. Oz., 5 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 40 cts. Postpaid.

Long Standing.—A heavy cropper, which will stand two weeks longer than the Savoy before going to seed. It is a good variety for family use, but is less desirable than the Victoria strain of Long Standing. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid.

Large Viroflay.—Northern gardeners like this spinach for spring sowings, as it is very productive. We do not recommend it for use in this section, the Savoy being preferable. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid.

Round Leaved.—A standard variety in the North and the best for family use. It will not, however, bear shipment. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid.

Prickly.—A vigorous and hardy variety, but not so prolific as other kinds. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid.

Round Flanders.—Very productive and an excellent spinach. $\frac{1}{4}$ lb., 10 cts.; lb., 30 cts. Postpaid.

New Zealand Summer.—In the South ordinary kinds of spinach are worthless during the warm season, and there are many gardeners who will be glad to welcome this introduction from New Zealand, since it endures heat wonderfully. Although used in the kitchen in the same way as ordinary spinach, it is really entirely distinct, being a plant of considerable size with branches. It grows vigorously all the summer, and produces an astonishing amount of foliage, new leaves promptly taking the place of those which are cut; the young branches are also edible, and may be cooked with the leaves. The leaf is very thick, soft and fleshy, and like Savoy Spinach, extremely nutritious and digestible. The seeds germinate better and more quickly if soaked in warm water over night. We are sure it will become extremely popular, and urge our readers to give it general trial. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 30 cts.; lb., \$1.00. Postpaid.

CULTURE.—An ounce is sufficient for seventy-five feet of drill; in two and a half foot rows twelve pounds are put to the acre; in ten-inch rows, forty pounds to the acre. Spinach cannot be grown upon poor land. Manure heavily and trench deeply, then for early spring use sow from twentieth September to twentieth October in drills one inch deep and fifteen inches apart. If it is intended for cutting during December, sowings may be made as early as first September, but there is considerable danger of failing to get a "stand" if the month be a warm one, as spinach is a cold-weather plant, and succumbs very thickly to either dry or moist heat. As a field crop, our large growers now plant it on well-drained wide beds, with the rows nine or ten inches apart. When the plants are started, commence thinning out until they are from four to ten inches apart, according to the strength of the soil. Sow again for summer use early in the spring, and continue to sow at intervals until warm weather sets in, after which all kinds except the New Zealand rapidly run to seed.

SQUASH

(*Cucurbita Meloepo.*)

Price Per 100 Pounds on Application.

BUSH VARIETIES.

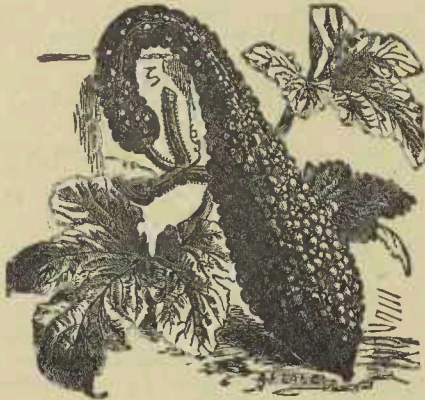
Early White Bush.—This variety, which was formerly the earliest squash, grows in a bush form, and taking up little room in the field or garden was for many years largely grown for both market and family use. The flesh is finely grained and of good flavor, but as it is not nearly so showy and not as early as the Silver Custard, it is now rapidly going out of cultivation; no one would think of using it after seeing the improved variety. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Silver Custard (*Thoroughbred*)—Every market gardener who grows early scallop squash should use this, as it is an immense improvement upon the Early White Bush. It is considerably earlier as well as almost double the size of the old kind, and is at the same time handsomer and of better quality. We have been selling it for a number of years, and find that it is always appreciated wherever it is introduced. A special beauty is its striking purity of color, and we also call attention to the firm texture of the rind, which enables it



to bear shipment perfectly. The fruit is often more than a foot across and thick in proportion. As pure stocks of white Bush are very uncommon, we are confident all market gardeners will be delighted with this. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Golden Bush.—Similar to the White in every respect except color. The skin is a deep orange yellow, with pale yellow, well-flavored flesh. It is very productive, but less desirable than the Golden Custard. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.



Crookneck Squash.

Golden Custard (Broughton's).—Those who prefer the yellow bush squash will find this the best kind for their use, as it is decidedly superior to the ordinary Golden Bush. It is very large, beautifully colored, and of the best quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Mammoth Yellow Summer Crookneck.—Valuable for early crop, and the best and richest summer squash; skin bright yellow, and when true covered with warty excrescences, the shell becoming exceedingly hard when ripe. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Straight-Necked Yellow Summer.—This is an improvement on the Crookneck, and is considered not only more attractive in shape, but also of superior quality. In general character it is much the same as the Crookneck. Pkt., 5 cts.; oz., 10

cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

RUNNING VARIETIES.

The Delicious.—All who care for winter squash will admit that this variety has been well named. It is not yet perfectly uniform in size and coloring, but can be commended as perhaps the sweetest and best grained of all table squash. The weight runs from five to ten pounds each, the skin is dark green and the flesh, which has remarkable thickness, is a dark orange. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts.

Canada Crookneck.—Not of the largest size, but an excellent variety, much liked for winter use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Boston Marrow.—An old standard variety, with thin skin of deep orange color, mottled with cream when ripe. It can usually be cut about fifteen days after the bush sorts listed, and keeps quite well, being used for fall and winter. It has fine grained flesh of much richness, but more moist than the Hubbard. Our strain of the Boston Marrow is as pure as selection can make it, and must not be confounded with the common stocks sold at low prices. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Orange Marrow.—For a number of years this fine squash—a great improvement upon the Boston Marrow—has been only partially appreciated, but we note that it is now taking the prominence to which it has always been entitled. It is perhaps, the most delicately flavored of all, and is especially valuable to truckers on account of its earliness. It is remarkably prolific, and we recommend it for both the early and late crops. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Hubbard.—Of superior quality and largely used in the Northern States, as it may be kept through the winter. The shell is a bluish green, sometimes shaded with yellow and orange, with orange-yellow flesh. It is especially popular in the North, being there considered the equal of sweet potatoes for baking, but for some reason does not usually succeed in this section. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Delicata.—Whether for summer or winter use, this small but very prolific squash will be found excellent. The fruit is oblong, orange-yellow, and striped with green, the flesh being richly flavored and as dry as the Hubbard. It is extra early, but keeps well, and,



Boston Marrow Squash.



Extra Early Orange Marrow Squash.

Photograph from one of our fields growing for seed.



aside from its smallness, ranks with the best winter squashes. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts.

Mammoth Chili.—With extra care this orange-yellow, smooth-skinned squash will attain a really enormous size, specimens having been produced which weighed over two hundred pounds. It is of good quality, the flesh being extra thick, sweet and very fine grained. Pkt., 5 and 10 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—An ounce of bush is sufficient for fifty hills, four or five pounds being put to the acre. An ounce of running for twenty hills, three or four pounds to the acre. When all danger of frost is past and the ground becomes warm, plant in hills in the same manner as cucumbers and melons, allowing eight or ten seeds for each hill. The bush varieties should be about four feet apart and the running kinds about eight feet apart. When the plants are up, thin so as to leave three of the strongest plants, and keep the weeds well hoed off. Care should be taken to avoid growing squashes in the vicinity of other cucurbitaceous plants, as hybridization is almost certain to follow.

SPRING SPROUTS. (See Kale.)



(*Solanum Lycopersicum*.)

New June Pink.—Although this new variety has not yet been thoroughly tested in the south, we are told that all trials up to date have been entirely satisfactory—that it is fully as early as the Earliana, no less prolific and much more attractive on account of its beautiful color. The fruit although of only medium size like the Earliana, is smooth and covered with a skin too tough to crack readily or to bruise in shipment. As there are so many later tomatoes of far superior quality, the June Pink's usefulness would appear to be limited to the market garden, and even there for only the first markets. Large profits having been realized throughout the south on the Earliana, this better colored rival should interest all those who grow tomatoes for early shipment, and we recommend it for trial. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; $\frac{1}{4}$ lb., \$1.25; lb., \$5.00.

Sparks Earliana (Thoroughbred)—Numbers of our principal growers now depend upon this altogether, and practically all use it to some extent. We have a large quantity of seed grown from the best stock, and offer it again with confidence, although we are far from endorsing the extravagant claims made for it by certain seedsmen. It is sometimes represented—by illustration and description—as having fine, very large fruit; but such representations are misleading. A bright red tomato, rather under than over medium size, and of indifferent quality, the Earliana is yet undoubtedly one of the first to color up, and is prolific to an extraordinary degree. It has a substantial skin, is quite solid, and carries well in shipment. Unless supplanted by the June Pink or some other of the various new extra earlies now under test, it will probably continue to grow in favor throughout the South. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 60 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

Tait's Norfolk.—There has long been a demand for a tomato with the color and quality of the famous old Acme, but more prolific and free from its extraordinary liability to the various diseases of tomatoes. The Beauty partially met this want, but even it had a number of short comings, being liable to blight and not always of satisfactory size. In the carefully bred strain which we called "Tait's Norfolk" Acme blood is manifest in the smooth skin and brilliant coloring, but the vines are most vigorous and, up to this time, singularly





immune to blight under all conditions. As it is also of unsurpassed productiveness and quite uniform in its large size, it should satisfy every grower who seeks a combination of beauty, quality and yield. Like all fine varieties, it is of course decidedly later than June pink or Earliana. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., \$3.00.

Chalk's Jewel (*Swingbush*)—Of the early red tomatoes this is undoubtedly one of the best, although we warn our readers the claim often made that it is ready for picking at the same time as the Earliana; on the contrary, we believe it will average quite a week later. As an offset to this handicap, however, the Jewel is thicker, more solid and fleshy, and of distinctly superior quality, being—what very few extra early kinds are—a really fine tomato for table use. The Jewel has been largely grown in the interior as well as along the Atlantic coast for three seasons, and has now taken a high place among the standard market gardening tomatoes. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Matchless.—The size, appearance and extra fine quality of this tomato have made it a favorite wherever it has been used in the past two years, and we feel safe in recommending it cordially for the main crop and for fall use. Few varieties are so smooth and solid, and the fully-ripened fruit keeps perfectly for many days after picking, so that it may be shipped less green than most kinds. The color is bright red, and the skin does not crack to any extent in rainy seasons. While it cannot compete as to earliness with the Earliana or the Jewel, it is entirely out of their class in other respects, and should be especially profitable for those who cater to local markets which like red tomatoes. For family use, it is almost ideal. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

New Emperor.—Now that the Beauty has become liable to blight, the introduction of a large and very superior purple tomato will be warmly welcomed, there being so many markets which prefer fruit of that color and are willing to pay more for them than for red ones. The Emperor is of the same color as the well-known Beauty, equals it in size, quality and productiveness, and has not yet shown any tendency to disease. We do not know of any tomato which promises more than this, if extra earliness is not of the first importance. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.



New Emperor Tomato.

Beauty (*Swingbush*)—This beautiful tomato was once decidedly the favorite for both market and family gardens, although it now has a tendency to blight in unfavorable seasons, and has lost some of its former popularity. The skin is crimson purple, perfectly smooth, and the flesh light pink and of the finest flavor. The fruit grows in clusters, and is borne from early to late in the season. Like all our stocks of tomatoes, the seed is grown under the most careful inspection, and such seed should not be classed with the cheap seed sold by canners at nominal prices. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Acme (*Swingbush*)—The fruit of this variety has the pinkish purple color so much in demand in some markets, and it was a favorite shipping tomato for many years. It is round, solid, and of extra fine quality, but is extremely thin-skinned and a very unsafe variety for market, owing to its liability to rot and blight. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Stone.—Few tomatoes are as good as this for canning, as it is of extraordinary solidity, and may be put up so as to look almost as perfect as when picked. Market gardeners will not find it desirable for the first crop, as it is by no means so early as some other fine tomatoes, but it is excellent for later general use. It is beautifully smooth and deep scarlet in color. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Perfection.—Solid, smooth, and early, the Perfection was long considered the best red tomato, but it has been supplanted by various new varieties, all superior to it in general characteristics. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Dwarf Champion (*Swingbush*)—This original of the dwarf tomatoes grows in a compact bush form, with thick, sharp-pointed stems and heavy foliage. Even when in full bearing it retains its upright form, and the fruit is held well off the ground. It resembles



the Beauty in solidity, color, and symmetrical form, and has a very long bearing season, but is little used outside of family gardens. Pkt., 5 cts.; oz., 30 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

Ponderosa.—There has been a steady improvement in the Ponderosa ever since it was introduced, and it is consequently constantly gaining in favor, although its lateness necessarily limits its usefulness in the South. The wrinkles and ridges which at first disfigured it so much have been bred out by yearly selection, the shape is much more symmetrical, and it is no exaggeration to say that the seeds have almost disappeared, their place being taken by solid flesh. A slice of the fruit is really almost as meaty as a beefsteak, and what adds greatly to its attractiveness is the beautiful color of the interior, the flesh being bright red to the centre. In size it far surpasses all the other large tomatoes, for one can easily find specimens running from one to one and a half pounds, and we are often amused by the sensation the size of the Ponderosa creates in sections where it is not known. The flavor is good, and for slicing it is perhaps the best tomato we have. To get the best results, the vine should be supported by a trellis of some sort, and it should be noted that we recommend it for local markets and family use exclusively. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; $\frac{1}{4}$ lb., \$1.00; lb., \$4.00. Postpaid.

Golden Queen.—A large tomato with yellow skin and solid flesh, deeply ribbed. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$3.00. Postpaid.

Yellow Pear.—This variety furnishes the yellow pear-shaped fruit which is so much used for preserves and pickles. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Red Pear.—Equally as good as the Yellow Pear, and preferred by many on account of its brilliant coloring. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 45 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

Yellow Plum.—Perfectly smooth, of oval shape, lemon-yellow color, and very pretty when preserved. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Red Cherry.—Fruit about an inch in diameter, set in bunches and grown for pickles. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 65 cts.; lb., \$2.50. Postpaid.

Yellow Cherry.—This dainty little tomato makes very decorative preserves, and is deliciously flavored. It is a shade smaller than the Red Cherry, but is no less productive. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; $\frac{1}{4}$ lb., 75 cts.; lb., \$3.00. Postpaid.

CULTURE.—An ounce will produce about 2,000 plants. The tomato flourishes best in warm, light soil, moderately rich. For early use sow in January in a hot-bed, or, if only a few plants are wanted, they may be sown in a window box. In order to get the plants strong and stocky, they ought to be transplanted when two or three inches high; and when all danger of frost has passed, set out in the open ground about four feet apart. For a late crop sow in the open ground in early spring or at any time up to the middle of July. Pinching off the extremities of the vines will accelerate early fruiting. Tomatoes succeed much better when they are supported by brush or trained to a trellis, and we strongly recommend all amateur growers to adopt the latter method in their gardens. A great deal of room can be saved, and rotting of the fruit almost entirely prevented. The trellis should be made about four and a half feet high, with horizontal slats not more than eighteen inches apart. The posts must be very firmly set in the ground, as the weight when the vines are in full bearing is greater than might be supposed.



(*Brassica Rapa.*)

Extra Early White Milan.—This extra early turnip is a selection from the well known Purple Top Milan, and is particularly recommended to all market gardeners. It is the same as the older variety except as to color. Pkt., 5 and 10 cts.; oz., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., \$1.00. Postpaid.

Early Snowball.—All of the early white turnips in common use are flat, and we are sure there will be the warmest of welcomes for this charming little variety so soon as its qualities are known. It is precisely the shape of an orange, beautifully white, and most delicate in flavor, being really sweet so long as it is growing. We recommend it for sowing to immediately follow the White Milan, these two representing the best to be had in spring turnips. Oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

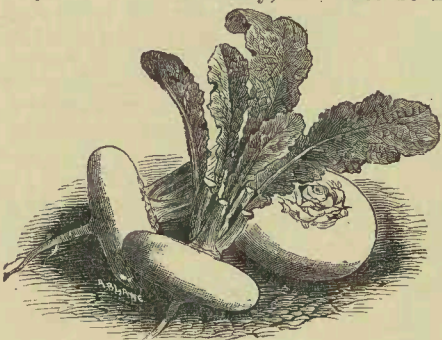
Extra Early Milan Strap Leaf.—A purple top flat variety, which has been in general use



for a number of years. Hardy, with a very small top and attractive appearance, it soon supplanted all the old early varieties, but is now giving way to the White Milan. Our strains of both the Milan turnips are the finest ever developed, and we have no hesitation in advising all those who grow early turnips to use them for their main crop. Pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Early White Flat Dutch.—This well-known old turnip is of good size and quality, but is of course, decidedly inferior to the Milan for market gardening, being at least ten days later. Oz., 5 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

White Flat Strap Leaf.—A medium-sized turnip once largely grown for shipment, although now little used for either home or market gardens. As the flesh becomes spongy very soon after maturity, it cannot be kept long, and its lateness as compared with the Milan has driven it out of cultivation as a spring turnip. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.



White Flat Dutch Turnip.

Jersey Navet.—This fine, white turnip has not been much used in the South, but we have received very favorable reports from those who have grown it, and it is recommended for trial. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Red Top Strap Leaf (*Thoroughbred*)—A well-known old variety; known also as "Blue Top," and "Purple Top." It is one of the best varieties for fall use, and up to the introduction of the Purple Top Globe was the favorite early turnip in nearly every garden. Only American grown seed of this turnip should be used, as foreign seed, although much cheaper, rarely makes well-shaped roots. Oz., 5 cts.; 2 ozs., 10

cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Seven Top.—The leaves of the Seven Top turnip are very abundant, and were formerly generally considered the best for "greens" boiled with cured meats. Being remarkably hardy, it grows through the whole winter, but the root is of no value. The Pomeranian White Globe is really a better kind for "greens," and we find that there is less demand each year for the Seven Top. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Large White Norfolk.—A handsome turnip of large size, which has long been a standard sort for stock feeding, and is used to a considerable extent for market. It is of spherical shape, flattened at the top, and under proper cultivation attains a very large size. The flesh is sweet, but somewhat coarse of grain at maturity. In the vicinity of Norfolk the leaves are largely used for greens, sowing being made through September, October and November. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Pomeranian White Globe.—Our strain of this famous old turnip is as near perfection as we can hope to get it, being beautifully formed, very uniform in size, and of snow whiteness. Although less grown now that the fine Purple Top Globe has captured the market, it is still a great favorite for family use, and is recommended without reservation. It makes "greens" of excellent quality, and of late years we sell quite as much seed for this purpose as for the roots. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Purple Top Globe (*Thoroughbred*)—A beautiful round white turnip, with bright purple around the top. It is especially valuable for markets, since it is a rapid grower, and as good in quality as it is attractive in appearance. We consider it in many respects the most desirable turnip in our list, and advise its general use in place of the well-known old Red-Top Flat Strap Leaf. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Amber Globe (*Thoroughbred*)—A very superior yellow turnip, which keeps well, and is a general favorite through the South. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Yellow Aberdeen.—Although we had much difficulty in getting Southern farmers to try this fine turnip, its good qualities gradually became known, and is now one of the most popular varieties for winter. It has firm, yellow flesh of great sweetness, and as no kind equals it in keeping under unfavorable conditions, it is particularly recommended for stock feeding during the winter. The Aberdeen is of slow growth, and it is well to sow the seed a fortnight earlier than most turnips. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Robertson's Golden Ball.—In firmness and keeping qualities this round, yellow turnip has no superior, and where size is no consideration it will be found entirely satisfactory. It is perhaps the sweetest and most delicate of the yellow varieties. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Orange Jelly.—This name is often given to the Golden Ball. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.



White Egg.—Egg-shaped, with firm, mild, and sweet flesh; it grows partially out of the ground and has very few leaves. Being beautifully smooth and white, as well as of rapid growth, it should be a desirable kind for market gardeners, but few of our Southern growers are acquainted with it. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Long Cow Horn.—The long, white root of this variety grows half above the ground, and is usually so crooked as to be very unsightly. The quality, however, is all that could be wished, and it is deservedly popular wherever the people are acquainted with it. The color shades from pure white at the tip to green at the top. In certain catalogues this is pronounced identical with the French Turnip, but there is little resemblance between them. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., lb., 15 cts.; lb., 50 cts. Postpaid.

White French, or Rock.—One of the very best winter turnips, whose sweet and finely-grained flesh is so solid that it has been appropriately named "White Rock." It keeps a remarkably long time before showing any signs of pithiness or shrivelling, and in this respect is superior to any other winter turnip. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Southern Prize.—In the far Southern States this is much used for salad, and also as a stock turnip, its keeping qualities being highly valued. Being very irregular and ugly in shape, it has no value for market use. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Purple Top Yellow Ruta Baga.—The standard ruta-baga, invaluable on every farm, especially where stock is kept. For market-gardeners we grow a fancy strain described below. Oz., 5 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid. Special prices for large quantities.

Tait's Thoroughbred Yellow Ruta Baga.—We take especial pride in our splendid Long Island Ruta Baga, which we know to be the very best type in existence; of excellent size, entirely devoid of the objectionable "neck" characteristic of imported strains, fine of grain, and perfect in both color and contour, it is literally the ideal Ruta Baga. For market gardening such a symmetrical, handsome root means fancy prices, or else ready sale when less high-bred stock are not wanted at any price. The cost of growing in Long Island is, of course, much more than in France or England, but it will be observed that we offer it at a very moderate figure, not a great deal higher than the average retail price of ordinary ruta bagas. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 75 cts. Postpaid.

Breadstone, or Budlong.—This is a great improvement upon the ordinary white ruta бага, being fine-grained, of the most delicate flavor, and very early. The root is oval shaped, almost half long, smooth, and almost without neck. It is becoming a favorite variety everywhere. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

White Ruta Baga.—Similar to the Yellow, with the exception of the color and texture of the flesh; it is large and productive, but being quite woody and deficient in sweetness, it is never grown by any one acquainted with the Breadstone Ruta Baga. The leaves make excellent "greens," and by many persons it is grown simply for this purpose. Oz., 5 cts.; 2 ozs., 10 cts.; $\frac{1}{4}$ lb., 15 cts.; lb., 50 cts. Postpaid.

Culture.—An ounce is sufficient for 150 feet of drill; one to one and a half pounds to the acre. The successful cultivation of turnips requires land which has been thoroughly enriched and put in the best condition. For spring use sow the earlier varieties about the last of February, in drills fourteen inches apart, and afterwards thin out the plants to six inches apart. For fall and winter supply sow from twentieth July to first September, though the strap leaf varieties will usually make turnips if sown as late as the middle of September. For the ruta bagas and large turnips the drill ought to be two feet apart and the plants thinned out in the drills to ten inches apart.

TOBACCO.

(*Nicotiana Tabacum*.)

Connecticut Seed Leaf.—One of the hardiest varieties of tobacco and excellent for cigar wrappers. It is best adapted to sections where the tenderer and finer kinds do not succeed. Pkt., 5 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts. Postpaid.

Yellow Orinoco.—A standard yellow variety of much merit, used for high-grade fillers. It has been in use for quite fifty years, and is still a favorite. Pkt., 5 cts.; oz., 20 cts.; 2 ozs., 30 cts.; $\frac{1}{4}$ lb., 50 cts. Postpaid.

Sterling.—Very early and one of the brightest yellow tobaccos. Pkt., 5 cts.; oz., 20 cts.; $\frac{1}{4}$ lb., 50 cts. Postpaid.

Culture.—An ounce of tobacco should produce at least 10,000 plants if sown properly. It is advisable to sow as early as possible, the usual custom being to make a large fire over the place intended for the seed-bed in order to destroy weed seeds. The ground is put in the finest possible condition, the seed sown broadcast on the surface and pressed down firmly with a plank or the back of a spade. The bed must be protected by cotton or other covering. When the seedlings get five or six inches high, they are transplanted in rows four feet apart, with three feet between the plants. Cultivate thoroughly.

HERBS FOR THE GARDEN

EVERY garden should contain an assortment of herbs, the uses to which they may be put in the kitchen being almost innumerable. Their cultivation in general requires very little care, and many kinds, being perennial, need to be sown only once. No special soil is necessary, and the harvesting of the crop is exceedingly simple. The seed should be sown as early as possible in spring, the plants thinned to a proper distance, and an occasional hoeing done to prevent weeds and grass from smothering them at first. The best time for harvesting is just at the time the flowers begin to appear, and the drying should be done as quickly as possible in a dark room. If kept in closely corked bottles, the quality of the leaves will be retained much better than if exposed to the air.

Market gardeners with small places near cities will generally find herbs one of the most profitable crops they can raise.

Anise (*Pimpinella Anisum*).—A well-known annual herb, used principally for seasoning and garnishing. The seeds have an agreeable taste, which is taken advantage of in the flavoring of many medicines. In thinning, leave about three inches between the plants. Pkt., 5 cts.; oz., 15 cts.

Caraway (*Carui*).—Grown for the seeds, which are used in confectionery, pastries, etc.; the leaves are also sometimes put in soups. The plant will usually yield a fair crop of seed the second season, reaching full productiveness in the third year. In thinning, leave about six or eight inches between the plants. Pkt., 5 cts.; oz., 10 cts.

Coriander (*Coriandrum Sativum*).—A hardy annual, the seeds of which form an important article of commerce, being largely used in the manufacture of liquors, in confectionery, and as a disguise to the taste of medicine. Gather the crop on a dry day, handling the foliage carefully, as the seeds are apt to absorb an unpleasant odor from the leaves when they are bruised. Pkt., 5 cts.; oz., 10 cts.

Dill (*Anethum Graveolens*).—An annual with seeds of a peculiarly pungent taste. They are used in various ways as a condiment, and often added to pickled cucumbers to heighten the flavor. Pkt., 5 cts.; oz., 15 cts.

Lavender (*Lavendula Vera*).—A hardy perennial producing long, sweet-scented spikes of flowers, which are used for the distillation of oil, lavender water, etc. The flowers are also dried before they fade and laid away among linens, to which they impart their characteristic odor. As there are very few people who do not love the scent of Lavender, it is strange one does not find it oftener in gardens, the cultivation being the simplest. Pkt., 5 cts.; oz., 25 cts.

Pot Marigold (*Calendula Officinalis*).—Grown altogether for the leaves, which are used for soups. It is an annual with showy flowers. Pkt., 5 cts.; oz., 10 cts.

Rosemary (*Rosmarinus Officinalis*).—An ornamental perennial, very fragrant and with a bitter, pungent flavor. It also furnishes an oil for various purposes. The plant yields little until well established in the second season. Pkt., 10 cts.; oz., 40 cts.

Rue (*Ruta Graveolens*).—The acid bitterness of this herb has passed into a proverb, and no description of its principal quality is needed. It is a hardy perennial, and will do as well on poor, thin soil as elsewhere. Rue has medicinal virtues as a stimulant and antispasmodic, but should never be used without proper authority. Pkt., 5 cts.; oz., 15 cts.

Sweet Marjoram (*Origanum Marjorana*).—The leaves of this perennial are used both when green and after drying. Pkt., 5 cts.; oz., 10 cts.

Summer Savory (*Satureia Hortensis*).—A useful culinary herb, the dried leaves and flowers of which are put in dressings and soups. It is a hardy annual, and should be cultivated like Sweet Marjoram. Pkt., 5 cts.; oz., 10 cts.

Sweet Basil (*Ocimum Basilicum*).—An annual producing seeds which have nearly the flavor of cloves; the seeds, stems and tops of shoots may be used for sauces and stews. Pkt., 5 cts.; oz., 20 cts.

Sage (*Salvia Officinalis*).—A hardy perennial, which spreads rapidly and may be divided each season. The leaves are plucked about the time the flower stalks are forming, then spread in a dark room and dried as quickly as possible. Its uses in dressings, etc., have made this the best known and the most extensively cultivated of all herbs. Some medicinal properties are ascribed to it, especially in the form of infusions. The seeds should be sown in rich soil as early as possible, and a foot or more allowed between the plants after thinning. Pkt., 5 cts.; oz., 25 cts.

Thyme (*Thymus Vulgaris*).—A favorite herb for seasoning, and supposed to possess various medicinal qualities; the plant is perennial, and both leaves and tops of stems are utilized. Pkt., 5 cts.; oz., 30 cts.

Wormwood (*Artemisa Absinthium*).—The leaves of this perennial medicinal herb are highly aromatic, but have the proverbial bitterness of wormwood. They are used as a tonic and vermifuge, for bruises, and are also said to be very beneficial to poultry. It is propagated by division of the roots and by cuttings, as well as from seed. Pkt., 5 cts.; oz., 25 cts.

LAWN GRASS

NO ONE should suppose that by sowing grass seeds at any season of the year in soil of any character, and in any state of cultivation or neglect, a durable, attractive turf is to be formed. From the beginning, the lawn is both troublesome and expensive, and even when obtained it is, like liberty, preserved only by "eternal vigilance." The coarser natural grasses and weeds will take possession unless kept down, and wherever, from any cause, a bare spot is formed it will rapidly enlarge unless repaired.

Those who think a beautiful lawn worth some trouble will be well rewarded if the following instructions are carried out:

As in house-building, so in the making of a lawn—a good foundation must be secured or the rest of the work will be entirely wasted, and too great care cannot be exercised in preparing the ground before sowing. Have it dug to the depth of two spades or deeply ploughed, since the roots must be able to penetrate quite two feet in order to keep the grasses growing through the scorching days of July and August. If the ground is not already very rich, give a liberal application of fertilizer; unless very old, stable manure is not desirable as it invariably contains seeds of weeds and noxious grasses. Bone dust applied at the rate of 1,000 pounds per acre is possibly the best food for the lawn, as it never produces the "burned" appearance so often noticed after the use of strong fertilizers. Harrow or rake the surface to the finest possible condition and roll until all elevations and depressions have been removed.

In sowing the seed do not be afraid of having the grass too thick. There is no danger of this, and it is to be remembered that the quantities advised hereafter are the minimum.

Rake the seeds in lightly, or a brush harrow may be used, and then follow with a roller of medium weight. This last operation, or a substitute for it, should not be neglected, as nothing so well assures germination as a firmly-rolled surface. Sowings made in the fall, from the first of September to the middle of November, are most successful, but if deferred until spring, sowings may be made in February, March, April and May.

As the grass begins to grow, it will almost always be accompanied by weeds of various kinds. Seeds of some of these exist in every soil ready to sprout as soon as exposed to the heat and light, and their sudden appearance after the ground has been prepared for the lawn must not be credited to carelessness on the part of the merchant who supplies the grass seeds. Many kinds of weeds are easily taken out by hand when young, especially if attacked when the ground is soft and wet. The utmost care should be exercised to prevent a single weed from going to seed and thus starting a new crop.

When the grass is well set, about five inches high, it should be cut with a sickle or mown with the machine set to avoid cutting too closely, two inches at least being left above the root. After that a cutting every ten days and an occasional rolling will make the grass finer, strengthen the turf, and keep all rank-growing weeds in check. In the heat of summer the mower should be arranged so as to leave ample protection to the roots. Watering must be done with discretion. Unless the drainage is perfect, it is much more injurious to give too much water than to neglect watering altogether. If possible, water only after sunset, and take care to get the surface moistened thoroughly. If bare spots appear, they may be patched by breaking the ground about ten inches deep, smoothing the surface, and raking in double the usual allowance of seed. To maintain the vigor and color of the grass, a light top dressing of bone dust two or three times a year is advisable.

For terraces or banks with steep grades, where seeds are apt to be washed away before they can germinate and get a hold upon the ground, some gardeners advise mixing the seeds thickly with soil, making a paste of the two and apply it in the form of a thin coating, as with plaster. If bags are laid on the terraces after the seeds are sown, the evaporation of moisture will be arrested and germination greatly facilitated. As soon as the young grass appears, the covering should be removed and gentle watering given as needed until the grass is well set.

The combination of grasses used in our "Norfolk Mixture" has been made with great success, so that at no season of the year does a lawn look unsightly, unless it has not been properly cared for. When the grasses which are at their best only in cool weather begin to suffer from the heat of summer, other kinds suited to the season develop, and a perfect, luxuriant sod is thus constantly maintained, so long as it is not neglected. The germination of our grass seeds is always satisfactory under proper conditions, and any mixture prepared by us will be found entirely free from weeds.

A quart is allowed to 200 square feet, and we advise not less than four bushels per acre. Qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 75 cts.; pk., \$1.25; bush., \$5.00, F. O. B. Norfolk. 10 cts. per qt. must be added when ordered to be sent by mail or prepaid express.

We can make special mixtures to meet particular requirements, and if a cheaper grade is desired we can, by varying the kinds and proportions of grasses, supply it at any specified price. We invite correspondence on this subject, and will always take pleasure in furnishing any information at our command.



AS a rule, farmers are far too careless with regard to the quality of the clover and grass seeds which they buy. It requires an experienced eye to detect the various grades of these seeds, and, indeed, it is no uncommon thing for us to meet persons who are entirely ignorant that different grades exist. To them clover is clover, whether it be old or new, pure or full of noxious weeds. Like everything else, clover and grasses may be had to order at any price, but the farmer who thinks that he has saved money by buying cheap (?) seeds need feel no surprise if his fields are covered the next season with weeds previously unknown. We handle no low-grade grass seeds, preferring to dispense with the custom of those who are satisfied with such rather than risk injury to the reputation enjoyed by our house. Purity and freshness of our grasses can be relied upon with the same confidence that is universally felt with regard to the garden seeds sent out by us.

For the information of persons unacquainted with the culture of clover, etc., we would state that both time and money are wasted on cold, wet, or neglected soils. Such lands require draining, liming, and thorough ploughing, harrowing, and rolling before they can be expected to give profitable returns.

It is not advisable to keep cattle on recently sown pasture, their hoofs being very injurious to the young roots.

The quantities given hereafter, as necessary per acre, apply only where one grass is sown. When mixtures of two or more kinds are made, the quantities of each should, of course, be proportionately lessened.

The market prices of these seeds are constantly changing; quotations by mail or wire furnished upon application. They are sold strictly net cash, and quotations are invariably "F. O. B. Norfolk."

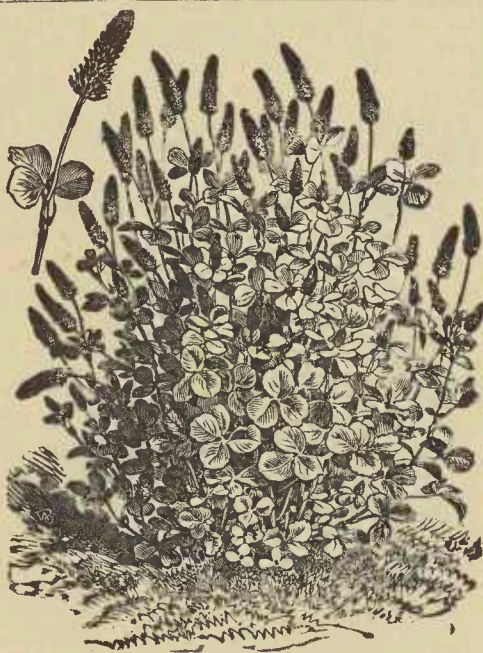
CLOVER.

Alfalfa, or Lucerne (Medicago Sativa).—For many years all experiments with Alfalfa along the Southern Seaboard were practical failures, and it was eventually almost dropped from cultivation in that section. Since the discovery of the effect of inoculating the soil with Alfalfa bacteria, however, the situation has undergone a radical change, and there is no longer any reason why the crop should not be profitable on almost any rich, perfectly-drained ground. There are several practical methods of inoculating the soil, and for information on this point, our readers are referred to the excellent treatise on Alfalfa issued by the N. C. Experiment Station, or to the similar bulletins prepared by other stations. Very frequently it will be found that a second trial will be entirely successful when the first sowing on the same ground failed to secure a satisfactory stand, and it is therefore a mistake to hastily decide that certain ground will not suit the crop. One can hardly over-estimate the value of Alfalfa where it succeeds, as the yield per acre each season is generally four or five cuttings of about two tons each, while the feeding value of the hay has been scientifically estimated to be worth nearly twice that of the best Timothy. In a favorable season, and on good ground, we have known the principal Alfalfa grower in the vicinity of Norfolk to make eight heavy cuttings, the field being left in splendid condition for the following year. The hay is remarkably palatable, and it is interesting to observe the eagerness with which stock eat it, turning away from all other kinds of forage. In Central America one of the staple crops is green Alfalfa, farmers living near cities growing it for market and bringing it in regularly just as our market gardeners do with their vegetables. Droughts which would either destroy or quite stop the growth of ordinary plants have no effect upon Alfalfa, as its roots penetrate to astonishing depths in search of moisture, records of over fifty feet having been made in some of the dry Western States; the effect upon the land of such astonishing root-growth is, of course, highly beneficial. Sowings are made in either fall or spring, and we wish to emphasize the fact that too much care cannot be given to the selection of seed and the preparation of the soil. Almost all of the seed offered in the trade is more or less adulterated, in some cases with the destructive parasite called Dodder, but



most commonly with the Yellow Trefoil, a plant of no value at all as compared with Alfalfa. The cleaner the ground the better the stand will be, as young Alfalfa is so slender and delicate that it is easily smothered by weeds. Opinions vary as to the best method of sowing, but most farmers find broadcast sowings less successful than those in drills fifteen or eighteen inches apart, it being a great advantage to be able to cultivate the plants while they are getting established. Cutting should always be done just as blooming begins, never allowing the seed to even form, as growth ceases with seeding. After curing, the hay should be handled as little as possible in order to prevent wasting of the leaves. Burr Clover is often put with it for inoculating purposes; otherwise it should always be sown alone, and is so valuable as a hay producer that stock should not be turned in to graze it. Price variable. 30 to 40 lbs. per acre.

Medium Red (*Trifolium Pratense*).—The common clover which is indispensable on every well-managed farm. Apart from its great value as a forage plant, it is one of the cheapest and most effective mediums of enriching the ground for a succeeding crop or restoring fertility to worn-out lands. It has, in common with all other clovers, the faculty of absorbing nitrogen from the air, and by means of its enormous development of roots greatly loosens and ventilates the earth. Rich mineral constituents are brought up from the subsoil and left by decayed roots in a form which is available for subsequent crops. The turning under of the entire plant with its foliage is, of course, still more beneficial. Clover may be sown on any good land, but heavy loams and clay soils are best adapted to it. There is no danger of any land becoming "clover sick" if a rotation of crops is pursued. The finest permanent pastures are made by using it in connection with Orchard Grass, Oat Grass, or the Fescues, a favorite mixture in the Southern States being fourteen pounds of Orchard Grass with eight pounds of clover. It produces excellent hay when sown alone or with grasses, but is cured more easily and with less risk of spoiling if in mixtures. The cereals also, such as oats, wheat, or rye, are sometimes seeded down with clover, but not always with desirable results. Sowings made in the fall, from the 10th of September to the 20th of October, will generally be well set before winter, and if conditions are favorable, in condition to use in early summer. Avoid cutting or pasturing too closely in either late summer or late autumn, as more or less foliage is needed for protection during the summer and winter. If the soil has a tendency to "throw out" crops in freezing weather, sowings in the spring will usually be safest, although there is then more danger of trouble with weeds. The ground should be put in excellent condition and the seed covered with a light harrow. Price variable. For an acre, fifteen pounds.



Crimson Clover.

Large Red (*Trifolium Pratense Perenne*).—Known also as Pea Vine, Sapling, or Mammoth Clover, and in England as Cow Grass. It is a vigorous perennial plant, making a growth of from four to six feet. The stalk is so coarse that when cured, stock usually reject all except the leaves, and it is rarely sown in mixture with grasses. On account of its ability to "catch" on a poorer soil than is usually required for ordinary clover, it is especially adapted to reclaiming land which has become exhausted. After one or more crops have been ploughed under, the character of the soil will be materially changed. Its value as a green manure has long been recognized in the West and Northwest, but Southern farmers are not so well acquainted with it as they should be. Price variable. For an acre, fifteen pounds.

Italian or Crimson (*Trifolium Incarnatum*).—This valuable Trefoil, erroneously known in some parts of the South as "German" Clover, has long been a standard crop in Italy and Southern France, being the main reliance for green feed, while also highly valued when cured as hay. In recent years Southern farmers have begun to appreciate it, and it is destined to play an important part in the renovation of the lands now lying waste on every



hand. It grows from a foot and a half to three feet high, and has dark-red blossoms, which, unlike those of other clovers, are long and cone-shaped. The stem is much smaller than that of Red Clover, and when grown for hay is apt to fall over unless partially supported by oats or some other stronger plant. In Virginia and North Carolina, where it is becoming more and more popular, sowing is begun about the first of August and continued until the last of October. Later than this, there is danger that cold weather will come before it has had time to get well rooted. A very common practice is to sow the seeds in the furrows of corn and cotton fields at the time of the last cultivation, an excellent plan, as the seed always makes a much better start when sown in land which has been worked shortly before, and so needs nothing more than the harrow; sown in a freshly-plowed field, the seeds are apt to get too far below the surface, or else to germinate before the soil settles, in which case the young roots may shrivel before getting a hold. Many failures to secure a stand are due to the latter cause, and even where Crimson Clover is used alone it is always worth while to plow first, allow time for the soil to settle after a rain, and then break the crust with thorough harrowing. The seed should not be covered too deeply, and in dry weather rolling is very advantageous. Once thoroughly set, it is very hardy, and grows with such vigor that by early spring it will yield a heavy cutting. Several more crops can be made the same season, but as the plant is an annual, resowings every year are necessary. For winter pasture nothing could be better than a mixture of Rye and Crimson Clover, it being much better for the purpose than the ordinary Red Clover. In Northern States Crimson Clover is sown in the spring, but in this latitude it is advisable to depend altogether upon fall sowing. Price variable. For an acre, eighteen to twenty pounds.



Alsike.

White (*Trifolium Repens*).—Every permanent pasture should, and all natural pastures do, have more or less White Clover. It is adapted to all soils, and having deeply-reaching roots, is able to endure long seasons of drought. A small proportion of it is usually added to mixtures of grasses for lawns, and where expense is a consideration, the grasses may be entirely dispensed with. A heavy seeding of White Clover alone will give a close, firm, and durable turf, in which the low natural grass will, after awhile, make its appearance. Weeds are seldom able to interfere with its growth, and if an occasional cutting or mowing is made, a really handsome lawn can be obtained. Price variable. For an acre, ten pounds.

Alsike (*Trifolium Hybridum*).—The Hybrid or Swedish Clover, extensively grown in the Western and Northern States and Canada. It yields where it succeeds enormous crops, but in most parts of the South it has not done very well, though more is being used every year. In some sections of Virginia it is said to succeed better than any other kind of clover, and, mixed with Timothy, makes a hay of high value. Its blossom is similar in shape to that of White Clover, but the color is a

very beautiful pink, and the honey made from them is even more delicious than that obtained from White Clover. It is a true perennial, but of shorter life than White Clover. Land which has become "clover sick" will often produce a fine crop of Alsike. Price variable. For an acre, ten pounds.

Burr.—Whether this so called clover will ever be as useful in Virginia and North Carolina as it undoubtedly is further South remains to be seen, as up to this time comparatively little has been used north of Georgia. For winter and early spring pasturage, however, it seems to have considerable merit, as it grows very rapidly whenever the weather is at all moderate, and is liked by all stock. Prof. Massey, the well known agricultural expert, recommends it in very strong terms for use with Alfalfa, as he has found its presence very beneficial to the latter, and we are not sure but that this will prove to be its strongest claim upon farmers. It may also be sown to advantage in corn-fields, just as cow-peas are used, the effect upon the soil being marked. In the far South, Burr Clover is often used in connection with Bermuda Grass in order to have an all-the-year-round pasturage, in many instances the burrs containing the seeds being merely broadcasted over the Bermuda



Grass sod after the surface has been thoroughly scarified. It needs to be sown only once, reseeding itself each summer, and becoming more firmly established every season. The seed may be bought both cleaned and in the burr, but Prof. Massey advises that it be always sown in the burr. Price variable. For an acre, 10 to 15 pounds.

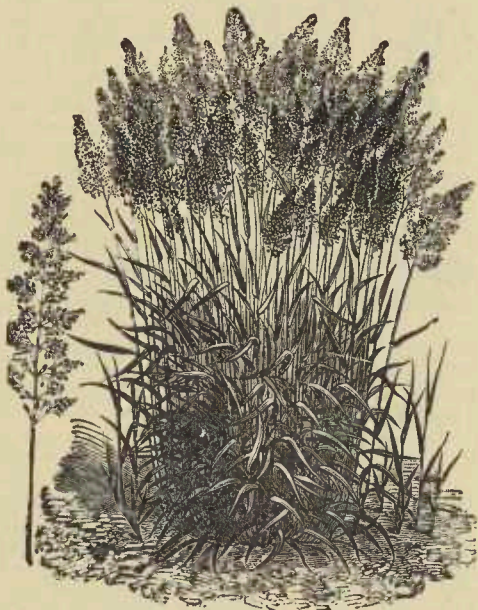
Japan (*Lespedeza Striata*).—Not really a clover, but commonly known only by that name. It is a perennial, growing about twelve inches high and thriving in any soil of the South. Greatly exaggerated statements have been made as to its qualities, the most valuable of which is its ability to live through the driest seasons in soils which would support nothing else. Hillsides subject to washing may often be sown to advantage with the *Lespedeza*, as its roots have a most tenacious hold, but we do not recommend it for land that will produce any other crop. The hay is of very indifferent quality, but when pasturage is scarce stock will eat it readily when green. A few seeds scattered over an acre will soon cover the ground, as it spreads rapidly. Price variable. For an acre, five or ten pounds.

Bokhara (*Melilotus Alba*).—In many parts of the country this so-called "Sweet Clover" is seen growing wild, especially along the roadsides, seeds having been brought over in various ways from Southern Europe. As it grows three or four feet high, it has some value for forage, but when grown here as a crop, it is almost always sown as a bee pasturage. For this purpose it is really very desirable, the honey produced being extremely aromatic and well flavored. Price variable. For an acre, fifteen pounds.

Sainfoin.—(See Miscellaneous Seeds.)

GRASSES.

Timothy (*Phleum Pratense*).—Hay, with the average farmer, means Timothy Hay, and Timothy is popularly supposed to be the ideal hay grass. In so far as cheapness of seeding, market value, and yield in pounds per acre are concerned, it must be admitted that this grass is almost incomparable, but its quality is certainly overestimated. There are many other grasses well worthy of sharing the place which it occupies as the standard hay grass. It succeeds best in strong, rich clay soils, but will yield well on any land which is not excessively dry and sandy. As a rule, sowings made in the fall give the best results, unless the ground is of such a character that recently sown crops freeze out in winter. On such land sow as early as possible in the spring, in order to secure a start before weeds begin to grow. Timothy flowers rather late, and is generally sown by itself, so that it can be cut in its prime, which is about the time the blossoms fall. It is, however, often sown with Clover and Red Top, the proportions usually preferred being six pounds of Timothy with eight pounds of clover, or, in the case of the grass, twelve pounds of the Red Top. When used with clover, the two may be mixed together before sowing, but as it is difficult to keep Timothy seed, which are fine and heavy, evenly distributed through light, chaffy seed like Red Top, it is best to sow the two separately unless Fancy Clean Red Top is used. When Red Top in the chaff is used, the Timothy should be sown first, being covered with a light harrow, and the Red Top rolled or brushed in afterwards. After mowing do not pasture until the next season's growth is made, and never allow stock to feed too closely on it. Height, 2 to 3 ft., 45 lbs. to the bushel. Price variable. For an acre, twelve pounds.



Red Top Herds Grass.

Red Top Herds Grass (*Agrostis Vulgaris*).—A native grass of splendid qualities, which is steadily growing in favor throughout the country. Sown alone or in mixture with clover and other grasses it makes a very fine permanent pasture, being tender and palatable. All kinds of stock, especially dairy cattle, are fond of it both green and cured, Red Top and Timothy making a particularly cheap and good hay, sown at the rate of six pounds of each to the acre. The hay is not so merchantable as Timothy, but is of better quality and seems to draw less heavily upon the strength of the soil. The particular usefulness of Red Top lies in its ability to thrive on lowlands, even those



which are subject to an occasional overflow, and that mixtures of grasses for such situations should always contain a large proportion of it is proved by the fact that in a few years it will almost invariably supplant the other kinds—a demonstration of “the survival of the fittest.” Its name is derived from the panicle of purplish flowers which it produces. We advise the general use of the fancy cleaned seed, which is separated from the chaff and every kind of impurity, and therefore much more easily sown. Height, 18 to 30 inches. 14 lbs. to the bushel of seed in chaff; 40 lbs. clean. Price variable. For an acre, twenty to thirty pounds, if in the chaff; twelve pounds if clean seed.

Orchard (*Dactylis Glomerata*).—Orchard Grass, known also as Cocksfoot, is perhaps the very best grass for the South, as it succeeds on almost all soils, makes a growth early in the spring, and continues to yield into winter. Like most rapidly-growing plants, it is rather coarse if allowed to stand too long, but if kept closely grazed, it has always a fresh, green color, and is keenly relished by all kinds of stock. It is less exhaustive to land than Timothy, and will endure considerable shade, being for this reason particularly adapted to orchards or similar situations. As ripe Orchard Grass makes hay of the poorest quality, care should be taken to avoid sowing it as a hay crop with other grasses which are later in maturing.



Orchard Grass.

To secure its full value, cutting should be done while it is in flower or immediately afterwards. Two full cuttings can generally be made each season, and in rainy summers it is possible to get a third crop. A very satisfactory hay is made by sowing it with Medium Red Clover, which ripens generally at the same time. Fourteen pounds of Orchard Grass and eight pounds of clover are good proportions, and the sowing should be done as advised for Timothy and Red Top. The first cost in seeding land with Orchard Grass is considerable, but as it will last for many years if cared for, it makes a really cheap permanent pasture. It grows in tufts, and is consequently unfit for lawns or any place where a turf is desired. Height, 3 ft. 14 lbs. to the bushel. Price variable. For an acre, twenty-eight pounds.

Perennial Rye (*Lolium Perenne*).—The English and Continental farmers use this extensively for permanent pasture, and it has been found well adapted to the Southern States. It is valuable here not merely on its own account, but as a protection to delicate grasses, which are less able to resist our scorching summer suns. It forms a remarkably compact turf, and after long experiments with grasses for lawns we have adopted it as an important constituent of our best lawn mixtures. It can be grown on almost all cultivated soils, and being very early, is often used in preference to other varieties of equal productiveness and nutritive value. Height, 18 to 30 inches. 28 lbs. to the bushel. Price variable. For an acre, fifty pounds.

Italian Rye (*Lolium Italicum*).—Unlike the invaluable English Rye Grass, this is an annual, and therefore not adapted to use for permanent pastures. It is such a rapid grower, however, and so productive that it is coming more and more into general

use, especially for winter and early spring grazing. Sown in September, it will in ordinary seasons be well established before cold weather, and in the spring furnish first-class pasture. It also makes a good grade of hay, and may usually be cut at least three times. The proper time to cut for hay is just as the bloom begins to appear. It stands dry weather well, and at the same time endures an occasional overflow almost as well as Red Top. Height, 18 to 30 inches. 22 lbs. to the bushel. Price variable. For an acre, forty pounds.

Kentucky Blue Grass (*Poa Pratensis*).—This grass, which in different parts of the country is known under various names, such as June Grass, Green Grass, etc., flourishes most in limestone soils and in somewhat shaded situations. It requires several years to become thoroughly established, but when once well set is permanent, and will endure the hottest summers. It spreads with great rapidity, and is apt to get so strong a hold upon the land that eradicating it is a matter of considerable difficulty. The leaves are rather too short to be useful for hay, but as a pasture it is extremely valuable, being tender and nutritious. Blue Grass is unsurpassed for its velvety appearance and lovely color, and is therefore used as the basis of most fine lawn mixtures; but whether intended for pasture or for a lawn, it should be sown thickly upon well-prepared ground, covered thinly and the surface rolled if possible. Height, 6 to 18 inches. 19 lbs. to the bushel. Price variable. For an acre, twenty-eight pounds.

Canadian Blue (*Poa Compressa*).—This hardy grass should not be confused with the better-known Kentucky Blue Grass, and may be easily distinguished by its flattened, wiry stems and more vivid coloring. In quality it is inferior to the Kentucky variety, but is hardier and better adapted to sandy and gravelly soils. When frequently cut or grazed, it



forms a close turf and makes an excellent early pasture for cattle. Price variable. For an acre, forty pounds.

Awnless, or Smooth Brome (*Bromus Inermis*).—In Hungary this sturdy, erect perennial has been for many generations the standard hay grass, just as Timothy has been in this country, and of late it has been successfully introduced on some of the semi-arid Western lands. Satisfactory there, for the reason it was so much better than nothing at all, many misleading statements regarding its value have been put in circulation, and it has been warmly recommended for general cultivation. Where the soil is good enough for better varieties, such as Orchard, Tall Meadow Oat, and Kentucky Blue, it should not be sown, and we do not believe it will ever be popular in the South, except in places subject to frequent drought. Cutting should always be done at the time of full bloom. As the roots spread very rapidly under the surface—in much the same way as wire-grass—it soon takes complete possession of land and is sometimes difficult to eradicate after a season's growth. Height, 3 to 4 ft. 12 lbs. to the bushel. Price variable. For an acre, thirty pounds.

Tall Meadow Oat (*Avena Elatior*).—A very valuable grass, which matures early in the season and produces an abundant supply of foliage. It is a perennial and grows from three to three and a half feet high, according to the strength of the soil, thriving specially on dry, light loams. As a feed, it may be somewhat inferior to the finer grasses, but stock eat it with relish at all times. The hay is very easily cured and keeps well, three crops being sometimes made in the season. Sowings may be made in either spring or fall with success, although the yield will be much heavier and more constant if the plant gets a start before winter. With or without mixture it makes good hay, but it is especially recommended for permanent pasture. Eighteen pounds of Oat Grass, fourteen pounds of Orchard, and five pounds of Clover will usually give excellent results. In some sections it has been given the name of "Evergreen Grass," and under that disguise is sold at fancy prices. Height, 2 to 4 ft. 13 lbs. to the bushel. Price variable. For an acre, thirty pounds.

Creeping Bent Grass (*Agrostis Stoloniifera*).—One of the great advantages of grasses of this nature is that the roots seem to grow all the better for being constantly trampled, and it is seldom indeed that Creeping Bent Turf is destroyed by hard usage. It grows rapidly, spreading over the ground like a carpet, and being both fine-leaved and well-colored, is excellent for lawns. Height, 12 to 18 inches. 15 lbs. to the bushel. Price variable. For an acre, fifty pounds.

Rhode Island Bent (*Agrostis Canina*).—Our principal use for this grass is in mixtures for lawns, for which it is very suitable. It does not yield at all heavily in most places, but what pasture is afforded by it is of the finest quality. Through the bending and subsequent rooting of the stems it spreads over the ground rapidly, and eventually forms an excellent turf. In general appearance it resembles Red Top, but the flower stem is smaller and more delicate. The stems root most freely in moist soil, although the grass thrives perfectly in dry situations. The quantity of seed advised per acre is calculated for a pasture; if intended for a lawn twice as much should be sown. Height, 12 to 18 inches. 15 lbs. to the bushel. Price variable. For an acre, twenty pounds.

Bermuda Grass (*Cynodon Dactylon*).—While there can be no question as to the value of this grass in the extreme South, where indeed it furnishes the best pasturage which can be had from the barren sandy soils so common in Florida and some of the neighboring States,



Tall Meadow Oat Grass.



we cannot endorse the extravagant claims made as to its general usefulness. It is exceedingly dwarf, and the long, creeping stems, rooting at every joint, soon cover the ground with what seems almost like a thickly-woven mat of green leaves and stems. Abuse such as would soon destroy other turf, leaves Bermuda Grass flourishing, and its use in maintaining embankments of all kinds is naturally suggested. Nothing could be better for preventing washing on railway tracks or for holding the sea in check on wasting shores. Summer homes on the coast where the absence of soil makes lawn grasses worthless may yet be surrounded by a green sward, to the benefit and infinite gratification of the eye, since Bermuda Grass seems entirely at home on a waste of sand. For this purpose alone it has a usefulness not to be lightly estimated. If sown on good soil, the growth is, of course, more rank, and under such conditions the yield is considerable, but it is really an improved "wire grass," and one should be careful about introducing it indiscriminately; eradicating Bermuda Grass is not always as easy as getting it established. Height, 12 inches. 36 lbs. to the bushel. Price variable. For an acre, fifteen pounds.

Meadow Fescue (*Festuca Pratensis*).—This grass, which far surpasses most varieties in nutritious matter, does not attain its full productive power until two or three years after sowing. It grows, like Orchard Grass, in tufts, and is therefore undesirable where a turf is wanted. For permanent pasture or for hay it is one of the best grasses, being available very early in the spring and starting a new growth quickly after cutting. It cures easily and is relished by stock both in that state and when green. The best crops are obtained from sowings made in September or October, and well-drained land should be selected. In some localities this is known as Randall Grass, and in other places as English Blue Grass. Height, 3 ft. 22 lbs. to the bushel. Price variable. For an acre, forty lbs.

Tall Meadow Fescue (*Festuca Elatior*).—One of the best of the Fescues, and now almost as well known as the Meadow Fescue. It is a strong grower, and in rich, moist soil is enormously productive, making fine hay as well as furnishing the best of pasturage; in dry situations it is apt to be disappointing, and we would advise instead the use of Sheep's Fescue. Height, 3 to 4 ft. 22 lbs. to the bushel. Price variable. For an acre, forty pounds.

Sheep's Fescue (*Festuca Ovina*).—Another useful member of this valuable family of grasses, and a special favorite in localities where the soil is too shallow and poor to support such varieties as Orchard, Tall Meadow Oat, etc. Although exceedingly dwarf, it is very hardy, and by making almost worthless lands good pasture for close-grazing animals long ago earned the name by which it is best known, Sheep's Fescue. In parts of Virginia, and North Carolina there are thousands of unprofitable acres which would yield a handsome return if sown with this grass. Height, 6 to 12 inches. 16 lbs. to the bushel. Price variable. For an acre, forty pounds.

Sweet Vernal (*Anthoranthum Odoratum*).—Although little used, this is a valuable pasture grass on account of its earliness, few kinds making a quicker start after winter. When dried, it is wonderfully fragrant, and a very small percentage will sweeten hay, much to the gratification of stock; it is usually sown only for this purpose. Height, 12 to 18 inches. Price variable. For an acre, 1 to 5 pounds in mixture with other grass seeds.

Johnson Grass (*Sorghum Halepense*).—See Sorghums.



German Millet.



MILLET

New and Standard Varieties.

Siberian or Russian.—So far as we have heard, all the trials of this new variety have been in its favor, and its usefulness in the United States seems assured. There is comparatively little resemblance between it and the well-known German Millet, as the Russian is nearly a fortnight earlier, much more leafy and tender, and stools so freely that the original shoot will often be surrounded by twenty or thirty equally vigorous stalks. Drought seems to affect it less than any other kind of Millet, and the leaves, which are very long and wide, make a remarkably soft and palatable hay. June and July are the best times for sowing, but it may be used as late as the very last of August. Price variable. For an acre, twenty-five pounds.

German Millet (*Setaria Italica* var).—The principal claims which can be made for German Millet are its earliness and its enormous yield of hay. Only sixty or sixty-five days are required to mature the plant, and it is usually in the best condition for cutting within fifty days from the time of planting. Cutting should be done as soon as it blossoms, while the juices are abundant, and before the numerous small bristles of the flowers become firm, as these, when ripe and hard, are injurious to horses, and it is at the time they are maturing that the plant draws most heavily upon the soil. Most farmers who speak disparagingly of millet do so upon the ground that it is exceedingly injurious to all soils, and that the product is almost worthless. If such persons would sow the seed as thickly as is necessary to make the stem and foliage fine, and would cut it at the proper time, they would find reasons for modifying their opinions. Being very tender, the seed should never be sown until the ground becomes thoroughly warm, and it is best not to sow until hot weather, unless an early crop is especially desired. A favorite use for it is in following early potatoes. On such land millet gives an enormous yield and leaves the ground in excellent mechanical condition for a succeeding crop. It is not safe in this latitude to sow after the middle of August. The soil should be warm, light, rich, and well pulverized to a good depth. If the ground is very rich, sow the maximum quantity of seed advised, or proportionately less, according to the strength of the soil. Never put on poor ground. Cover the seed with a light harrow, and if the weather be dry, firm the surface with a heavy roller. It is an annual, and must be sown every year. There is no comparison between Southern grown seed and Western grown, the former being much more productive and better in quality. We never handle any except Southern seed so long as it is obtainable. Price variable. For an acre, one and a fourth to two bushels.

Hungarian Grass (*Setaria Italica* var. *Germanica*).—A variety of millet which in general habit resembles the German, but is less vigorous, though earlier and of finer quality. The yield per acre does not compare with that of the German, and in dry summers it makes an exceedingly short growth; for this reason few of our farmers here care to grow it, although all recognize its superior fineness. Like the German, it is a tender annual, and must not be put in the ground before warm weather, a few cold nights being sufficient to practically ruin the crop. Thick seeding is unnecessary, as the stem has no tendency to coarseness. Sow in the same way as German Millet and cut before the seeds are well formed. Price variable. For an acre, three pecks to one bushel.

Pearl or Cat-Tail Millet (*Penicillaria Spicata*).—Although long well-known to the farmers of Georgia and Alabama, it is only in the last fifteen years that Cat-Tail Millet has come into general use and popularity; indeed so ignorant was the general public regarding it that thousands of farmers have been deceived into buying the seed as a high-priced novelty, tons of the seed having been sold by unscrupulous dealers at one dollar per pound. Although rather coarse, it is one of our most valuable forage plants, being enormously productive on rich soil, and there are many farmers who would scarcely know how to do without it now. It grows from eight to ten feet high and yields several crops each season, a vigorous growth starting immediately after each cutting. When cultivated for fodder, it should be sown in drills about three feet apart and thinned to a foot apart in the row, May and June being the best months for sowing. The plant throws out a great many shoots, and does best if not crowded. It is relished by all kinds of stock and is extremely nutritious. Price variable. For an acre, six pounds in drills, twenty-five pounds broadcast.

Japanese Barnyard (*Panicum Crus Galli*).—We recommend for trial this remarkable new forage plant from the East, as the experiment stations pronounce it an important acquisition. It is a little too coarse for first-class hay, but makes excellent green feed, and is incredibly productive. It may be sown in May, June or July. Price variable. For an acre, twenty pounds broadcast, eight pounds in drills.



THE BEST FIELD CORNS

Prices of all Corns are F. O. B. Norfolk.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

15 cts. per quart must be added to the price of corn when ordered to be sent by mail or prepaid express.

YELLOW VARIETIES.

Tait's Golden Wedge.—The grain of this new bright yellow corn approaches the ideal size and proportions more nearly than any other variety we have ever seen, and we found last year that the same impression was made upon all the farmers to whom we showed samples. The grain being a real wedge—very long and tapering—is packed around the cob in such a way as to secure the maximum amount of grain to the ear, while in weight and attractiveness of color it holds its own with any of the standard field varieties. Our entire crop of seed was grown with the utmost care in North Carolina, and we hope to have sufficient for all orders of moderate size. Qt., 25 cts. Per bushel on application.

Mortgage Lifter.—This has already become a leading field corn throughout the South, succeeding in almost all soils. The ear is large, the grain deep and heavy, and it ripens about the same time as the Early Mastodon, being thus available for planting after the potato crop has been harvested. Qt., 10 cts. Per bushel on application.

Bloody Butcher.—Observant visitors to the States Exhibit Palace of the Jamestown Exposition will remember among the Oklahoma products a large-eared corn of very singular appearance. The color was an odd mixture of yellow and red, the spattered effect being such as to suggest its rather startling name of "Bloody Butcher." Before this exhibit was made, we had become interested in it and had a crop growing for this season's sale with a view to ascertaining its value in this section. The ear is long, the kernel of good shape and unusual weight, and in every essential respect, including earliness, it ranks very high indeed. Having only a few bushels for delivery this spring, we suggest early ordering. Qt., 15 cts.

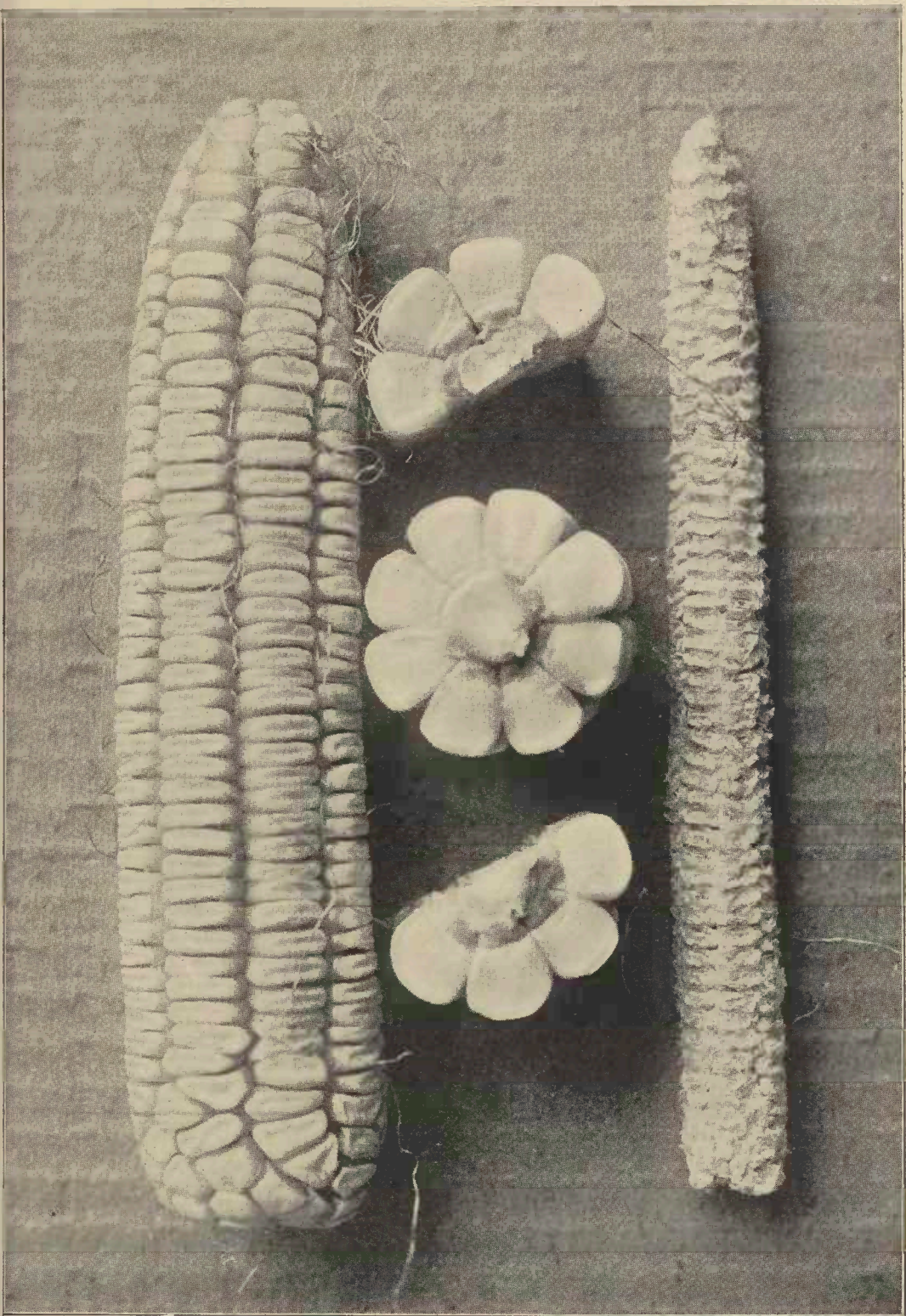
Mastodon Dent.—The Early Mastodon—so named for its immense ears—is a cross between the White Cap and the Early Rose Dent, and the originator, who is one of the most experienced corn growers in the United States, regards it as one of the finest of all yellow corns. Being a cast of two colors, it makes a most handsome appearance and can always be relied upon to bring the highest market price. Although of such size, it is no less remarkable for its earliness, being from three weeks to one month earlier than the Golden Beauty. The cob is large and, in wet seasons, sometimes fails to cure perfectly, especially if the planting was late. Qt., 10 cts.

Champion Dent.—For those who lay especial stress upon smallness of cob, we have grown a large quantity of this splendid selection from the Yellow Dent, and are able to offer it without any reservations. It will be found quite distinct from the original stock, and in most respects decidedly superior. It is a stronger grower, averaging more than one ear to the stalk under the best conditions, and is several days earlier as well as larger. The ear is long and the color and weight exceptionally good. Qt., 10 cts.

Thoroughbred Golden Beauty.—One of the best known standard yellow field corns, not particularly early but producing large ears, with very deep golden grains and thin cobs. Our stock is very carefully selected and perfectly true to type. Qt., 10 cts.; per bushel on application.

Improved Leaming.—Many varying types of the Leaming are to be had, so that the name does not really mean a great deal. The selection we offer has been bred to develop depth of grain and length of ear, and as it can be easily grown in less than one hundred days, we commend it particularly to farmers who live in sections where the growing season is short. The cob is red, and the grains deep orange in color. Although the stalk is slender and not above medium size, it makes an abundance of excellent fodder. Qt., 10 cts.; per bushel on application.

White Cap Yellow Dent.—The small, short stalk and scanty leafing of this corn give little promise of the really handsome ear which appears in due time. It is much liked by those who do not care to use the fodder, being very early as well as productive. The kernels



Tait's Thoroughbred "Hickory King" Corn.
(Note the single grain covering the cob.)



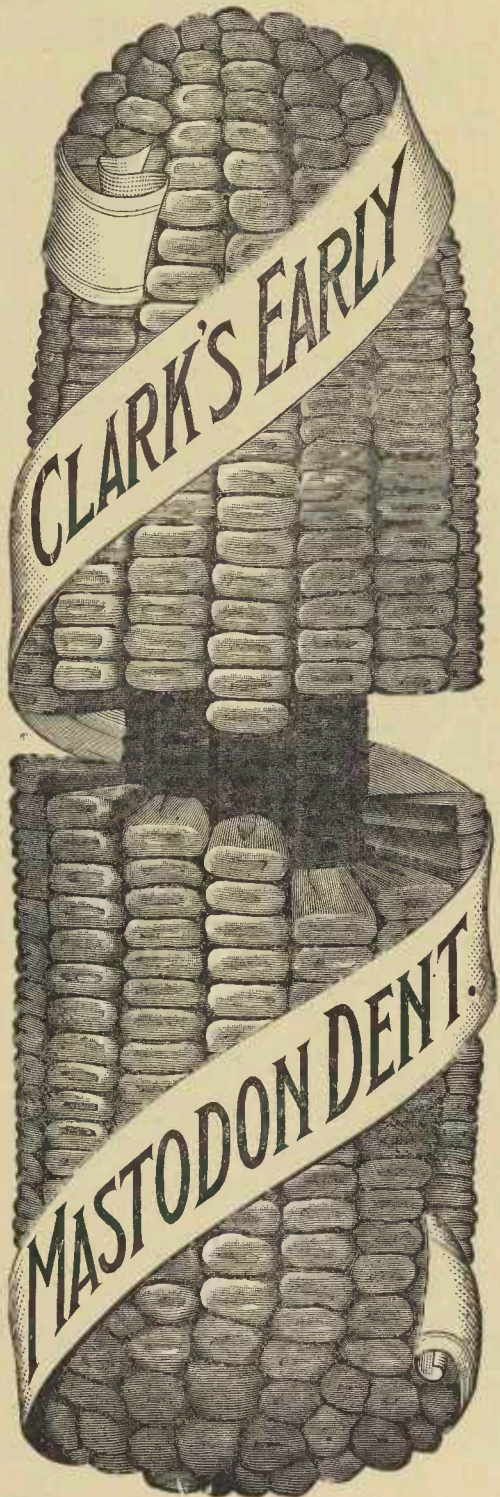
are bright amber yellow at the tip and white on the outer end, making it very distinct in appearance. Qt., 10 cts.; per bushel on application.

WHITE VARIETIES.

Virginia Mammoth White.—This remarkably handsome corn, bred up from the well known Horsetooth, always finds a more ready sale than any white kind on our list. We know of no corn which can show a better grain, and it is very satisfactory as to productiveness. In earliness it does not compare with the early yellow varieties, but where this is not an important point it may be unreservedly commended. Qt., 10 cts.; per bushel on application.

Thoroughbred Hickory King.—This splendid stock of white field corn, which is becoming more popular every season, is a remarkable example of the possibilities of plant breeding, since in a typical ear the end of a broken cob may be entirely hidden by a single kernel, the effect being to most people quite startling. If there is any other corn which could even approximately stand this test of the proportion of grain to cob we have never seen or heard of it, and do not believe any such stock exists. It is of medium earliness, ripening in from 100 to 115 days from the date of planting, and if the soil be really good, there will be an average of two ears to the stalk. Investigation satisfies us that it is by long odds the best field corn which could be chosen for land which is rather thin, for even on such soils the ears will run from seven to nine inches in length, the explanation lying, of course, in the fact that so little of the plant is sacrificed to the cob. One other notable advantage has the Hickory King, for it is a vigorous grower, the roots taking such fine hold upon the land that ordinary wind storms rarely injure it to any extent. We wish to direct special attention to the individuality of our Thoroughbred selection of this corn, as it is in no sense identical with the common Hickory King, having a larger ear, a smaller cob, and much larger grains. In yield per acre on good soil it of course falls far short of the best yellow corns. Qt., 10 cts.; per bushel on application.

Tait's Norfolk Market.—Our famous early corn which has been gaining steadily in popularity, being used for both table and farm use. A full description will be found in the Vegetable Department, and we suggest that those who are unacquainted with it learn what is claimed regarding its qualities. There is no exaggeration in stating that it has really revolutionized the early corn crop. Farmers who have had the misfortune to lose their corn crop as late as the end of July can yet save themselves by planting the Norfolk Market; the yield will not of course equal that of the best field corns, but it is nevertheless more






productive than many standard varieties and of remarkably fine quality, so that we frequently sell considerable quantities when it would be too late for any other kind. Qt., 25 cts.; per bushel on application.

Blount's Prolific.—A vigorous variety which often bears from five to six ears to the stalk. It is fair sized, and was largely used for family and market gardening as well as for farm use up to the introduction of our famous new corn, "Tait's Norfolk Market." As an ensilage corn it ranks among the very best. Qt., 15 cts.; per bushel on application.

Eureka.—Recent years have seen a marked advance in field corns of all kinds, and it is pleasure to note that some of the greatest achievements in corn breeding have been accomplished by farmers in Virginia and North Carolina. The well-known Cocke's Prolific is a case in point, the value of this remarkable selection having been thoroughly demonstrated in competition with Blount's Prolific, heretofore unrivalled in its class. Two years ago we were able to go still a step further with the new Eureka—a distinct improvement upon the original Cocke stock. It is an extremely handsome corn the ear rather over than under twelve inches in length, the grain long and hard, and, if the soil be rich, the yield will be not far from three ears to the stalk; individual stalks will, of course, often go much beyond this, records of as high as ten good ears per stalk being claimed for corn grown in bottom lands. In general characteristics, the Eureka is much the same as Cocke's Prolific, but the ear is longer as well as larger in diameter. Like both the Blount and Cocke varieties, it requires strong ground, and will not be satisfactory under other conditions. Qt., 10 cts.; per bushel on application.

Early White Flint.—We have a selection of the White Flint which is decidedly superior to the common stock, being earlier and larger of ear. In really rich soil it has an average of three ears to the stalk, and will occasionally have twice that number, the ears sometimes measuring nearly eighteen inches. The grain though very shallow, is wide and makes the finest hominy. The cob is unusually large and the corn is not recommended for general purposes. Qt., 15 cts.; per bushel on application.

Cuban Giant Ensilage.—Combining the creamy quality of the Tuscarora with the rank growth of the Red Cob Ensilage, this enormous corn can hardly fail to become a standard for ensilage purposes. The close-set kernels are pure white, very broad and long, and of particularly strong vitality, two ears being frequently found on one stalk. Immense quantities of fodder are produced and, as this is almost as sweet as that of sugar varieties, dairy-men will find it a great milk maker. Qt., 10 cts.; per bushel on application.

 Owing to the very unfavorable season, our crops of field corns could not be harvested at the usual time and it is not possible at this writing to name prices per bushel. We will be pleased to supply prices in large quantities upon request.



SORGHUMS.

The Most Important Varieties, Saccharine and Non-Saccharine. Prices "F. O. B. Norfolk" and subject to change. Quotations per 1,000 pounds on application.

10 cts. per lb. must be added to the price of sorghum seeds when ordered to be sent by mail or prepaid express.

Early Amber.—An early productive variety which grows from eight to ten feet high, the name being taken from the clear amber color of the syrup, which is of the best quality. As a forage plant it is very valuable, and affords on rich soil two or three cuttings during the summer. Sow in drills two feet apart and cultivate as corn. For an acre, five pounds in drills; one hundred pounds if sown broadcast for hay. Lb., 10 cts.; \$4.00 per 100 lbs.

Rural Branching or Millo Maize.—This sorghum, which is non-saccharine, flourishes on the driest land in the hottest weather. It grows in a bushlike form and throws up suckers from all the lower joints. The foliage procured is of fair quality, and may be cut at any stage for green feed or cured for fodder. Make the drills four feet apart, sow the seed thinly, and cultivate as corn. For an acre, five pounds. Lb., 10 cts.; \$5.00 per 100 lbs.



Amber Sugar-Cane.

Early Orange.—This has been found to be the best for stock feeding, since it produces the strongest stalks and is less liable to lodge than any of the other saccharine sorghums. Being of such rapid growth that it is ready for feeding in sixty days from the date of seeding, it may be planted at any time from the 1st of May, or perhaps, from the middle of April, if the season be an early one, to the 1st of August. When sown for hay, it is well to seed not less than two bushels per acre, in order to secure a fine growth of stalk and the maximum yield with least waste. It is claimed that on good soil there is no trouble in getting upwards of five tons of cured hay per acre. The ground should be put in as fine condition as possible, and the seed sown when there is normal moisture in the ground. It may be sown broadcast, but will be much more uniform if put in with a wheat drill. Sorghum is very slow in curing, and is left on the ground for a week and a half if the weather be fine, or for twice that length of time if there is much rain. It suffers very little injury from such exposure, and has been known to make good hay after remaining wet for a long time. Opinions vary as to the best time for cutting, but it is best done when there are signs of ripening, as it then cures better than when green. After drying in windrows for two or three days it may be put in the barn. When grown for the purpose of summer feeding on the pasture, it should be grown in drills two and a half to three feet apart, with about eight stalks to the foot, or in drills two feet apart, with a dozen or more stalks to each hill. Twelve pounds per acre are sufficient for this method. Five pounds per acre when grown for syrup. Lb., 10 cts.; \$4.00 per 100 lbs.

Kaffir Corn.—This Sorghum, which is a native of Southern Africa, is low, perfectly erect, and quite distinct from the other non-saccharine varieties. Instead of stooling from the root, it branches from the top joints. It may be cured, the stalk as well as blades, into excellent fodder, but if wanted for this purpose should be cut as soon as the first seed-heads come into bloom; a second crop may be made afterwards. It is available for green feed from early in the season to winter. The grain is produced on heads about one foot long, and may be ground into a flour

useful for stock feed and for bread. Sow in rows three feet apart and cultivate as corn. For an acre, five pounds. Lb., 10 cts.; \$6.00 per 100 lbs.

Halepense (Johnson Grass) A vigorous perennial of rapid growth, which is considerably used in the Southwest as a fodder plant and for a pasture. The broad leaves are rich in saccharine matter, and if cut when young and tender are very nutritious. It is available very early in the spring, and has long roots, which enable it to endure long droughts. The growth continues through the summer and fall until the tops are killed by frost. Stock of all kinds eat it readily, and the yield of hay is said to be from one to three tons per acre. Sowings may be made in either spring or autumn, but most successfully in August and September. The plants will then be well rooted before winter. Sow broadcast in well-prepared ground and cover with a heavy roller or bush. For an acre, one bushel. Lb., 15 cts.; \$12.50 per 100 lbs.



✻ Prices of all these Seeds are "F. O. B. Norfolk," and subject to change. ✻

Canada Field Peas.—These are very valuable for stock feeding, and are being more largely used each season. They are put at the rate of two bushels to the acre broadcast, being frequently sown with oats, a combination which is extremely satisfactory. A bushel and a half of each to the acre is sufficient, the peas, of course, being ploughed in to the usual depth and the oats put in afterwards with a harrow. Sowings should be made as early as possible in the spring and the crop is usually ready for cutting in May or June. They are very easily cured, especially when grown with some cereal crop, and almost all kinds of stock are fond of the hay. Although sometimes used as a land improver, they can not be classed with such plants as the Velvet Bean or Cow Peas. Price variable.

Silver Hull Buckwheat.—An improved stock, which is much better in every way than the old common Buckwheat. Its blooming period is longer—an advantage when sown for bee pasture—it matures earlier and yields double the quantity of grain per acre. The flour is also said to be finer and more nutritious, while on account of the thinness of the husk the loss in weight from grinding is much less than is the case with the common. Like the other, it will thrive where few plants will live, and is, therefore, desirable for turning under to improve land. In excessively hot weather buckwheat is liable to blight, and the seed should not be sown in this latitude before the middle of July. It may be sown either broadcast or in drills. For an acre, three pecks to one bushel. Bush., \$1.50.

New Japanese Buckwheat.—A distinct buckwheat introduced from Japan some years ago. It has now been thoroughly tried, and proves to be not only earlier than any other kind, but more productive also. The kernel is a dark, rich shade of brown, much larger than either the Common or Silver Hull, and is very thin skinned, the flour made from it being of the best quality. The plant is very large and vigorous, enduring unfavorable weather better than any other kind. As the straw is heavier and the growth more branching, it need not be sown quite so thickly. For an acre, three pecks. Bush., \$1.50.

Teosinte (Reana Luxurians).—A Central American fodder plant which waited a long time for recognition from our farmers, but is now extremely popular, more and more being used each year. It bears, in general appearance, considerable resemblance to Indian Corn, but the leaves are longer and broader, while the stalk contains a sweet sap. The growth is exceedingly rapid, and it will often attain a height of twelve or more feet, an amazing number of shoots being produced by each plant. The stalks are thickly set with foliage, which horses and cattle eat greedily. Like most other plants of its kind, Teosinte is very sensitive to cold, and should, therefore, be grown only in warm climates, and sowing deferred until the danger of frost is past. In favorable seasons several cuttings may usually be made. Make the rows three feet apart, dropping two or three seeds every twelve inches. We feel sure that all who need crops of this sort will be pleased with Teosinte, having never yet received an unfavorable report regarding it. For an acre, four pounds. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; $\frac{1}{4}$ lb., 25 cts.; lb., 80 cts. Postpaid. 5 lbs. and upwards 65 cts. per lb. F. O. B. Norfolk.

Velvet Bean.—Among the new forage plants this stands very high, as it is probably the most productive of its class and the best adapted to really poor soils. The growth is little less than marvelous, the vines attaining a length of ten or more yards, while the pods are borne in enormous clusters. All the Experiment Stations unite in declaring its nutritive value to be remarkable, the results of the Florida Experiment Station test being summed up as follows:

"I believe it can be cut advantageously almost any time from June to October, and cured in less time than cow-pea hay, because the stems are smaller. It seems to make an excellent hay, and the stock eat it well. It is a heavy nitrogen gatherer and the tubercles on its roots



are the largest of any plant I have observed. Corn-like clusters of tubercles have been collected that makes a mass, from one single growth, almost as large as a common hen's egg."

It is certainly one of the best crops for turning under to improve land, and we advise all Southern farmers to take it under consideration. For an acre, three pecks. Price variable.

Soja Bean (*Soja Hispida*).—Many uses are found for this plant, the cultivation of which has been generally revived after being practically dropped some years ago. It is very prolific, and tests of the nutritive value of the beans indicate that it is decidedly superior to Cow-Peas for feeding purposes. For ensilage and fertilizing also it is very valuable, and we do not wonder that the demand each year is increasing enormously. The plant thrives



Teosinte.

well in hot and dry weather, and has a stout stalk which holds the pod well clear of the ground. The pods are produced in clusters of from two to five, and each contains three or four smooth, nankeen colored seed. Absurd claims have been made about the value of these beans as a substitute for coffee, some houses more enterprising than honest having actually attempted to foist the Soja Bean upon the public as the "Coffee Berry." They mature nearly simultaneously, and the harvesting can be done very cheaply by cutting the stalk instead of pulling the pods by hand. If it is desired, the vines may be left standing and stock turned into the field to feed upon them. Two or three crops of Soja Beans turned under will literally transform poor land, and it is the greatest of pities more are not so used throughout the south. The best time for planting is about the month of May, when corn would be put in. They may be sown broadcast at the rate of one bushel to the acre, or in drills three and a half feet apart, with eighteen inches between the hills, allowing three beans to the hill; a peck will drill about an acre. Price variable.

Giant Beggar Weed (*Desmodium Molle*).—If one-half of what has been written about this forage plant were true, the Southern States would soon be in extraordinary state of prosperity. It will probably prove to be valuable in helping to restore worn-out soils,

but can hardly fulfill the claims for it as a forage plant. We think it will be worth trying on sandy pine lands, but advise against risking any large acreage. The seed is sown either in drills or broadcast, May being the best month for sowing. Price variable. For an acre, five pounds in drills; twelve pounds broadcast.

Sugar Cane.—(See Sorghums.)

Sand, Hairy or Winter Vetch (*Vicia Villosa*).—After the most thorough tests the best informed farmers now consider this one of the most valuable, if not the most valuable, of forage plants within the reach of Southern farmers. Good authorities claim that it will yield from six to ten tons of green food to the acre and its nutritive value has been determined to be much greater than Clover. It makes good and easily cured hay, and is perfectly hardy, thriving on poor, arid, sandy soil, while on rich soil it makes a growth of five feet or more. Any kind of grain may be sown with it, but wheat will be found the most satisfactory, as it gives such a good support to the vines, which, without some support, fall and get



into a thick mass. It is available for use for a remarkably long time, beginning to blossom about the last of April and remaining in condition until the middle of July, all stock eating it with the greatest relish. Price variable. For an acre, one and a half bushels.

Sunflower, Mammoth Russian (*Helianthus Annuus*).—This enormous variety is a great improvement on the native sunflower, being much more vigorous and productive. It is adapted to almost any soil and situations, and there are few farms that could not spare some field for it which would otherwise lie unused. The flower heads frequently measure a foot or a foot and a half across, and are packed at maturity with large, plump seeds, marked with black and white. In some countries immense acreages are grown simply for oil, which may be extracted from the seed, a hundred bushels of which can be easily produced on an acre of rich ground, but the principal use made of them here is in poultry feeding. Poultry are extremely fond of the seed, and when thus fed fatten more rapidly, perhaps, than on any other food. In addition to the value of the seed, the leaves are used for forage and the stalks for fuel. Plant in drills three or four feet apart, with eighteen inches between the hills, and cultivation the same as corn. When the seeds are hard, cut off the heads and pile them loosely in a well ventilated place to cure; they may then be easily threshed out and cleaned. For an acre, four to six pounds. Lb., 10 cts.; per 100 lbs. on application.

White Beans.—The Navy or Pea Bean is the best in our latitude, and is usually, if saved bright, a most profitable crop. The vine is dwarf, very prolific, and produces a white bean, small and round oval in shape. As the weevil is likely to attack beans harvested during warm weather, it is best not to plant before the last of June. The ground should be well prepared by ploughing and harrowing, and drills made about two and a half feet apart. The beans are either drilled or dropped by hand, being covered a little less than two inches. Deep cultivation is undesirable, and it is only necessary to keep the surface well loosened. When the majority of the pods have turned yellow, the plants should be pulled up by the roots and left for a day or two to dry; then spread in the barn until thoroughly cured. After threshing, fan and hand-pick if convenient. In Carolina they are often used for replanting missing hills in the cotton fields. For an acre, three pecks. Price variable.

Broom Corn (Improved Evergreen).—This variety grows about eight feet high, has a permanent green color, and is practically free from crooked, irregular brush. It succeeds best on strong, deep soil with good drainage. Cold is very injurious, and sowings must not be made until the ground is warm. To keep the brush in good shape it is necessary to bend the head down about the time the seeds mature. Drill in rows three feet apart and cultivate as ordinary corn. For an acre, five pounds. Lb., 12½ cts.

Rape, Dwarf Essex.—An excellent forage plant, especially for sheep, and grown extensively for them in Europe, though little known in this country until recent years. It grows with wonderful rapidity, being usually ready for pasturage six or eight weeks after sowing, and an acre is said to support a dozen sheep for more than a month. Almost any soil will grow it, and the yield per acre is simply enormous, more than twenty tons per acre having been often produced on good ground. Stock feeding upon Rape should be supplied with salt freely. When young it makes a delicious, tender, sweet salad, being often sown solely for this purpose. Sow from early summer until late fall, putting six pounds to the acre broadcast or three pounds in drills. We offer the genuine Dwarf Essex, importing it ourselves, and can guarantee its freedom from mixture with the inferior annual variety. 1 lb., 25 cts.; postpaid; 10 lbs., \$2.00; 25 lbs., \$4.00; 100 lbs., \$12.50; all F. O. B. Norfolk.

SEEDS FOR BIRDS.

Canary Seed.—We reclean all our Canary Seed, and can furnish it in any quantities. Quotations per 100 pounds and per 1,000 pounds will be furnished on application. Lb., 10 cts.; 10 lbs., 60 cts.

Hemp.—Used largely for bird food. When sown for the fibre it is put broadcast at the rate of one-half bushel to the acre. Price in large quantities will be sent upon application. Lb., 10 cts.

Rape.—Distinct from the Essex Rape and used only for bird food. Lb., 10 cts.; 100 lbs. on application.

Maw.—Used for canaries in certain diseases to which they are liable. Lb., 30 cts.

Sunflower.—The favorite food for parrots. Lb., 10 cts.; per 100 lbs. on application.

Mixed Bird Seed.—We handle recleaned seeds in large quantities, and will be pleased to quote it per 100 pounds and per 1,000 pounds. Per lb., 10 cts.

FLOWER SEEDS

*A select Collection
for Southern Gardeners.*



ARDENERS in the Southern States who have been successful with vegetables, roses, bulbous plants, etc., often make a serious mistake when they begin the cultivation of flowers from seed. Instead of ascertaining the kinds best suited to our hot climate, they are apt to make a selection at random from some comprehensive list which describes the flowers simply as they are in their perfection. Meeting with failure for this reason, they become discouraged, and perhaps abandon what might have become one of the most intense of their pleasures. In the arrangement of this list it has

not been our endeavor to secure variety at the expense of discrimination, but it will be found to contain most of those which are of real value in the South.

Annuals Are raised exclusively from seed. They bloom and die the same year.

Biennials Live two years, flowering usually in the second. Many kinds, if sown in the fall, will show bloom the following spring.

Perennials Are herbaceous plants, lasting three or more years with the same blooming habits as the Biennials. Perennials marked "tender" should be taken from the ground before freezing weather, stored away from frost, and reset in the ground as soon as danger from cold is past.

GENERAL DIRECTIONS FOR SOWING FLOWER SEED. SOWING IN THE OPEN GROUND.

Hardy. The varieties designated as Hardy may be sown as early as the 10th of March unless the season is backward.

Half-Hardy. Those which are Half-Hardy should not be risked until the ground becomes warm under the surface; about the middle of April in ordinary years.

Tender A few are marked Tender, and they may be sown during May.

In sowing flower seed a very common mistake is made in covering them too deeply. The seeds are, as a rule, extremely small, many being almost as fine as dust, and a safe rule is to cover them their respective thicknesses. This is best done by simply pressing them into the soil, which must be finely pulverized, with the palm of the hand or a board.

Some varieties have seeds large enough to produce a vigorous root, and such may be covered from one-quarter to one-half an inch, according to their size.

Never fail to press the earth firmly over the seeds, and a piece of bagging laid on the bed will prevent excessive evaporation or damage from washing rains while the seeds are germinating.

Hardy annuals may be sown where they are to bloom, but, unless otherwise cautioned, it is always preferable to transplant.

The height which each variety may be expected to attain is included in its description as a guide to the most effective arrangement when different kinds are placed in the same bed or border. The taller flowers should be placed in the rear to avoid the choking of smaller and less vigorous kinds.

SOWING IN BOXES.

Where it is convenient, we advise shallow boxes filled with rich, light loam, and placed in a warm window as the best method of starting flower seeds. As the plants grow, give plenty of air and sunlight and avoid excessive watering. When large enough to handle, transplant into new boxes, so as to have strong plants ready to go in the garden at the proper season.

**Abronia Umbellata.**

A charming trailing plant with sweet-scented lilac flowers formed in a head like that of the Verbena. It remains in bloom for a long time, and is very useful for hanging baskets. The husk should always be removed from the seed before sowing in order to facilitate the germination. Half-hardy annual. 5 inches. Pkt., 5 cts.; oz., 30 cts.

Acroclinium.

One of the most beautiful of the Everlastings, hardy and robust in habit, and adapted to almost any good soil. They are very desirable for winter bouquets, and when grown for this purpose should be cut as they begin to expand, and allowed to dry in the shade. The flowers are shaped much like field daisies. Half-hardy annual. 3 feet. Rose and white mixture. Pkt., 5 cts.; oz., 30 cts.

Ageratum Mexicanum.

The wild Ageratum is familiar to every one who notices the plants along our Southern roadsides, its tiny blue tufted flowers being often so massed as to give almost the effect of solid sheets of color. The cultivated varieties are splendid for large clumps or masses, and are adapted to almost any situation. The Dwarf Imperial, which we offer, blooms more freely than any other Ageratum, and is one of the plants available for bouquets both winter and summer. Half-hardy annual. 8 to 12 inches. Pkt., 5 cts.; oz., 50 cts.

Agrostemma.

Although a perennial, the Agrostemma blooms the first season, and is fine for cutting, as the flowers are produced on long slender stems. Being not unlike some of the single Dianthus, it is often called the Mullein Pink. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Alyssum.

A hardy annual which begins to flower

**Sweet Alyssum.**

when very young, and is literally covered almost all the season with its sweet white

flowers. It is especially adapted to borders or for rock work in the summer, and may be used effectively in window boxes for winter blooming.

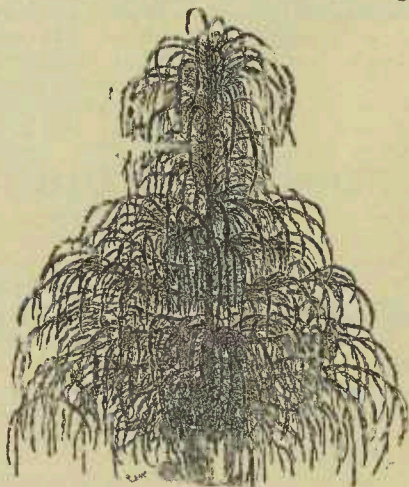
Little Gem.—This is the prettiest variety, being so dwarf and so full of bloom that it has been named "The Carpet of Snow." 4 inches. Pkt., 5 cts.; oz., 50 cts.

Sweet Alyssum.—An old garden favorite, familiar to all. It is of trailing habit, and better than the Little Gem for rockeries. Pkt., 5 cts.; oz., 30 cts.

Amaranthus.

Caudatus.—Graceful plants which are very ornamental in the border, and are highly valued by landscape gardeners for use in little nooks, etc. The blossom being a long raceme, drooping and blood-red in color, lends itself very effectually to grouping with cut flowers. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 30 cts.

Globe.—A familiar old Amaranthus much admired for its ornamental effect in the gar-

**Amaranthus Salicifolius.**

den, and also useful when dried. The heads will retain their beauty of color for years, if gathered before the bloom is too far advanced, and dried carefully in a dark closet. The flowers are produced in great profusion, and exhibit a wide range of bright coloring. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Salicifolius.—A fine foliage plant which grows in pyramidal form, and is extremely suggestive of a fountain of colored water. The leaves when fully grown are about a foot in length and one-quarter inch wide, beautifully undulated, their color changing as the plant matures from green to orange-red and bronze. It is a half-hardy annual, attaining

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a height of four feet when planted in rich soil. Pkt., 5 cts.; oz., 75 cts.

Tricolor.—The "Joseph's Coat" is one of the most valuable of the *Amaranthus* family, the showy reds, yellows, and greens of its leaves being very effective wherever color is desired. It is of trim, upright growth, and looks well when planted singly. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 40 cts.

Antirrhinum, or Snapdragon.

This useful border plant, which is an old favorite, has been greatly improved in late years, and is now one of the most effective of flowers, either singly or in clumps, the colors being remarkably brilliant; it is also very fine for cutting, few flowers being more decorative than these rich spikes. If the seed is sown early, Snapdragon, though perennial, will bloom the first season. The seed we offer is the finest French stock, and we are sure that those who are not familiar with the improved Snapdragon will be delighted with it. Half-hardy. 2 feet. Finest mixed. Pkt., 5 cts.; oz., 50 cts.

Giant Variegated.—These are particularly pretty, the large blossoms being brilliantly striped and blotched. Pkt., 10 cts.; oz., \$1.00.

Arctotis Grandis.

The appearance of this remarkable new annual is well suggested by the name which



Types of Asters.

has been given it—the Blue-Eyed African Daisy—and it is likely to become one of the greatest favorites everywhere, its luxuriant growth being an especial recommendation to those gardeners who are not usually successful with flowers. It grows very rapidly, making a handsome bush about three feet high; the foliage is somewhat suggestive of

the Dusty Miller. The flowers—often three inches across—are pure white, with a bright blue centre, surrounded by pale gold, the under side of the petals being pale lilac. Hardy annual. 3 feet. Pkt., 10 cts.; oz., 75 cts.

Asters.

In the South the Aster sometimes fails to reach the perfection developed in cooler climates, but this does not prevent their being among the very choicest of our summer flowers. In beauty of form and color they have few rivals, and their usefulness as cut flowers makes them very valuable for market as well as for the home garden. Many small gardeners earn from a thrifty bed of asters far more than could have been realized from the same space in vegetables—and with perhaps less trouble and expense. If planted in a place not too hot, they require little care, the black aster beetle being the worst enemy, and these are so easily seen that it is an easy matter to pick them off before damage is done. A mulch around the roots will be found very beneficial during hot weather, and water should be given freely when needed. We offer a carefully selected list of the handsomest ones, and suggest the use of both early and late kinds in order to lengthen the season. Half-hardy annual. 1 to 2 feet.

German Quilled.—The familiar double Aster, with quilled petals, very reliable, but less beautiful than some of the newer kinds. Pkt., 5 cts.; oz., 50 cts.

Queen of the Market.—Especially valuable for early use, as it is ready for cutting a fortnight before most Asters. Pkt., 10 cts.; oz., \$1.00.

Pyramidal Paeony Flowered.—These have incurved petals, and are fine for cutting. Pkt., 10 cts.; oz., \$1.00.

Globe Paeony Flowered.—Very similar to fine Paeonies, and of lovely colors. Pkt., 10 cts.; oz., \$1.00.

Truffaut's Perfection.—One of the finest of all types. The flowers are very double, beautifully formed, and the long, incurved petals are of extraordinary size. Pkt., 10 cts.; oz., \$1.00.

Victoria.—A superb Aster growing in a compact pyramid and producing from one to two dozen large flowers with reflexed petals. A single blossom will often measure full four inches across, and the colors range from the most delicate shades to deep purple and scarlet. Pkt., 10 cts.; oz., \$2.00.

White Rose Flowered.—We commend this particularly for late use, as it comes into bloom about the time most Asters are past their best. The flowers are large and not unlike pure white chrysanthemums. Pkt., 10 cts.; oz., \$2.00.

Pyramidal Bouquet.—An excellent variety for bedding. Pkt., 5 cts.; oz., \$1.00.

Ostrich Feather.—A unique race characterized by petals of such delicacy and exquisite form that the flowers suggest at once the



name which has been given it. No description can really convey any adequate idea of their charm and decorative value. The stems are long and, under good cultivation, the flowers will measure as much as four inches in diameter. Pkt., 10 cts.; oz., \$1.50.

Comet.—This distinct class of branching Aster is of vigorous growth, and has flowers very much like some of the feathery Japanese Chrysanthemums. All the outer petals curve outward irregularly, giving a curious but remarkably artistic effect. Pkt., 10 cts.; oz., \$2.00.

Balsam Pear.

This vigorous climber has handsome leaves, which give quick and dense shade for verandahs, etc., and bears a small yellowish white flower. The orange-colored fruit, which is covered with warty protuberances, bursts open when ripe and turns back, showing bright red seeds. It is a really handsome vine and very interesting to those unfamiliar with it. Preserved in spirits, the ripe fruit is highly valued by old-fashioned people for its supposed value in healing cuts and bruises. Half-hardy annual. 12 feet. Pkt., 5 cts.; oz., 25 cts.

Balsam Apple.

There is little difference between this and the Balsam Pear, except in the shape of the fruit. Pkt., 5 cts.; oz., 25 cts.

Balsam.

Like many others of the old garden favorites, the "Lady Slipper" or "Touch-me-not" has been improved almost out of resemblance to the original type. While of little value for bouquets, it is certainly a magnificent outdoor plant, with its gorgeous masses of beautiful and brilliantly colored flowers. No flower is more easily cultivated, and it succeeds in almost any good soil. Half-hardy annual. 2 feet.

Camellia Flowered.—A beautiful variety of perfect form and hardly to be distinguished from the Camellia. All colors mixed. Pkt., 5 cts.; oz., 50 cts.

Mixed Double.—Only a very small percentage of single flowers will ever be found in this mixture. Pkt., 5 cts.; oz., 50 cts.

Balloon Vine.

A rapidly-growing climber of attractive foliage, and remarkable for the inflated membranous capsule from which the name Balloon Vine is derived. This peculiarity also suggests its other name of "Love-in-a-Puff." The flower is white and inconspicuous. Half-hardy annual. 10 feet. Pkt., 5 cts.; oz., 25 cts.

Browallia.

A very desirable plant, which produces pretty, delicate flowers in great profusion during summer and autumn. It is excellent for edging or baskets, and may be potted for

winter blooming. Half-hardy annual. 1 foot. Blue and white mixed. Pkt., 5 cts.; oz., 60 cts.

Calendula.

Whenever a showy mass of color is wanted without much trouble or expense, the Calendula will be found most serviceable. It flourishes under almost all conditions, and is in constant bloom until frost comes. If potted or set in window-boxes, they will brighten a room for the whole winter. The Striped Meteor, which we offer, has large double yellow flowers, each petal striped with orange. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Canna.

No description is needed of those splendid plants, as they are perhaps as generally used now as any other flower. The seeds, from which the name of "Indian Shot" is derived, are so extremely hard that before planting they should be soaked for at least twelve hours in warm water. If it is desired to keep the roots over winter, take them up before frost and store in a warm place, or cover the ground with a thick coating of manure. Half-hardy perennial. 5 to 10 feet. Pkt., 5 cts.; oz., 25 cts.

Canterbury Bells.

Attractive and showy biennials, which succeed best in rich, well-drained soil. The bell-shaped flowers are of beautiful colors and bloom very freely. As the plants grow to a considerable size, branching widely, care should be taken in setting them out to allow not less than two feet each way. Small stakes are frequently necessary for support. Half-hardy biennials. 2 1/2 to 3 feet.

Single Mixed.—The familiar old Canterbury Bell, universally beloved as one of the prettiest of old-fashioned flowers. Pkt., 5 cts.; oz., 50 cts.

Calacanthema.—This is less generally known than the old variety, but in a short time it must necessarily become the favorite. It is a profuse bloomer, and has a singular calyx which comes up around the bell, and reminds one of a deep saucer holding a cup of the same color. Whether in the garden or potted for the house, it is a strikingly handsome plant. Pkt., 10 cts.; oz., \$1.50.

Callirhoe Involucrata.

An excellent bedding plant, which produces flowers of a purplish crimson color. Blooming commences when the plant is very small, and is continued late in the fall. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 60 cts.

Cineraria.

The well-known silver-leaved plant whose beautiful downy foliage is so much used in ribbon borders and in beds of Coleus or Geraniums. It is a favorite plant for conservatories and window boxes. In potting it

for the house, use a rich loam with ample arrangement for drainage. Cuttings root readily under glass. Tender perennial. 1 foot. Pkt., 5 cts.; oz., 40 cts.

Candytuft.

For solid beds, edging or rockeries Candytuft is simply invaluable, and we receive practically no orders for flower seed from which it is omitted. The blossoms of most kinds being rather inconspicuous except when massed, the best effects are obtained by sowing thickly, but the *Empress* makes fine individual plants, is ideal for window-boxes, and indispensable for mixed bouquets. The seeds should be sown where the plants are to remain, and by sowing in the fall, flowers may be had in profusion very early in the spring. Hardy annual. 6 inches to 1 foot.

New Empress.—A greatly improved Rocket Candytuft which is superior to all other for cutting, as it bears large, pyramidal trusses of pure white florets. The plant is of strong



Empress Candytuft.

upright growth and, branching freely, produces an amazing amount of bloom. Pkt. 5 cts.; oz., 40 cts.

Little Prince.—Extremely dwarf, but with large heads of purest white. It is particularly recommended for pots and borders. Pkt., 5 cts.; oz., 50 cts.

White.—The standard old white Candytuft. It is much less handsome than the *Empress*, but is still largely used because it thrives almost anywhere without special attention, and is for the whole season one mass of snowy white. Pkt., 5 cts.; oz., 40 cts.

Dwarf Hybrid.—Persons who are familiar with only the white varieties of Candytuft will be surprised by the beauty of these gay hybrids. The colors are exceedingly pretty,

and they look well either in borders or beds, being particularly adapted to boxes on account of the long blooming period. Pkt., 5 cts.; oz., 50 cts.

Carnation.

In the splendid strains of carnation which



Chabaud's Everblooming Carnation.

we offer—all imported from the best French specialists—a remarkably large percentage of the flowers will be perfectly double, all being more or less double. Gardeners who have been buying plants will find it decidedly to their advantage to sow seeds instead, especially now that we have such fine



kinds blooming the first year from seed; these, although so much earlier than the old race of carnation, bear comparison with the best of them as to beauty, fragrance and productiveness. In the Southern States Carnations rarely require any protection whatever, although it is generally worth while to throw around them a little loose litter in midwinter. Hardy annual. 1½ feet.

Fancy Picotee.

The flowers of the Picotee are daintily edged with purple, crimson and rose, making them peculiarly attractive. This is a magnificent strain, carefully selected for many years by a famous French grower, and both amateurs and florists can rely upon it confidently. They do not bloom until the second season. Pkt., 25 cts.; oz., \$1.50.

Chabaud's Everblooming.—A veritable triumph of plant-breeding, which puts within the reach of everybody Carnations of high grade. Although of superb size and finest colors, they flower freely the first year and, if the soil is what it should be, will continue to bear indefinitely. The colors include many splendid shades of yellow. Pkt., 25 cts.; oz., \$3.00.

Dwarf Vienna.—The earliest of all and very pretty in beds, but less valuable than Chabaud's Everblooming for cutting, the stems being shorter. Pkt., 15 cts.; oz., \$2.00.

Calliopsis.—(See Coreopsis.)

Coboea Scandens.

A magnificent climber, growing thirty feet and upwards, if planted in a rich, sunny situation. The flowers are large, symmetrical bells, which, light green when first opened, turn gradually to a fine purple-lilac. The foliage is also handsome, and makes a fine screen for verandas or lattices of any kind. To secure germination of the seed, plant them edgewise in boxes of moist earth, giving no water until they have sprouted. A piece of glass or cloth will prevent evaporation while the seeds are starting. Tender perennial. Pkt., 5 cts.; oz., 60 cts.

Clarkia.

Very desirable for bedding purposes, as it will grow and bloom freely in any soil. It is a good plan to sow the seed in the fall, so that when spring comes the plant will be ready to break at once into blossom. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 20 cts.

Columbine

A flower of most curious form, especially when very double. The colors are always attractive, and its numerous blossoms make it very serviceable for grouping in corners, etc. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Coreopsis.

For borders there is nothing brighter

than the Coreopsis. The plant is covered from early summer until frost with beautiful flowers of every shade of yellow, orange, and red, each blossom being from one to two inches across. Hardy annual. 11-2 feet. Pkt., 5 cts.; oz., 25 cts.



Clarkia Elegans.

Coleus.

The use of Coleus in ribbon gardening, massing, etc., is too familiar to call for any suggestion, and it is among the most easily cultivated of our plants. Especial attention is directed to our stock of this seed, as it is a mixture of superb hybrid varieties, and will produce foliage of the most beautiful marks and stainings. The seed should be sown very carefully in a box of fine earth, excess of moisture being avoided. Tender perennial. 2 feet. Pkt., 25 cts.; oz., \$10.00.

Cockscomb.

Dwarf Queen.—This improved strain attains an immense size when grown in a warm, rich soil, specimens having been known to measure nearly two feet from tip to tip. The heads have the appearance of heavy silk plush and are indescribably brilliant in their coloring; if cut before maturity, they may be dried for winter decorations, the red ones holding their color especially well. Half-hardy annual. 1 foot. Pkt., 5 cts.; oz., \$1.00.

Feathered.—The Feathered Cockscomb should be better known, for it is a handsome foliage plant, extremely showy when in bloom. It grows in pyramidal form with many branches, each tipped with a graceful feathery plume. As the long spikes retain

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much of their beauty after drying, they are fine for winter bouquets. Half hardy annual. 2 feet. Pkt., 5 cts.; oz., 75 cts.

Chrysanthemum.

The annual chrysanthemums are of course not to be compared with the magnificent late perennials now so largely grown by florists for market, but they have nevertheless abundant charm of their own. The blooming season is from early summer until frost, and their gay colors make beds or borders attractive during those hottest weeks of the summer when flowers are apt to be scarce. Hardy annual. 1 to 1½ feet.

Double.—These have well-formed, very double flowers of fine colors, and are excellent for bouquets. Pkt., 5 cts. oz., 50 cts.

Single.—Many gardeners will be surprised to learn that the well known Paris Daisy or "Marguerite" is a member of the Chrysanthemum family. It needs no description, since as one of our commonest and most lovely wild flowers its white and gold stars have been the delight of every one not a stranger to green fields. No flower is more artistic for decorations or so inspiringly fresh in its simple beauty. Pkt., 5 cts.; oz., 75 cts.

Inodorum Plenissimum.—A charming pure white variety, very double and in constant bloom. It is fine for cutting. Pkt., 5 cts.; oz., 75 cts.

Collinsia.

A native of California which is remarkably attractive in beds of mixed borders. The flowers are borne in whorls and produced in great abundance, with a number of whorls around each flower stem. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Cornflower.

None of the other Centaureas compare with this old-fashioned favorite, known and loved under so many homely names—"Ragged Sailor," "Blue Bottle," "Kaiser Blumen," "Bachelor's Button," etc. Although quite as hardy in constitution as any wild flower, they are exquisite in form and color and make particularly effective table decorations. The blue is one of the finest shades of that color ever seen in nature. Hardy annual. 1½ feet. Pkt., 5 cts.; oz., 25 cts.

Cosmos.

Showy summer and autumn bloomers, the flowers of which resemble very closely the single Dahlia. In rich soil the plant has a very luxuriant growth, and produces an immense number of flowers. Few flowers have grown more into popularity in late years than the Cosmos, and we recommend it to all who have space for large plants in their gardens. Hardy annual. 4 to 5 feet. Pkt., 5 cts.; oz., 40 cts.

Convolvulus.

All members of this family are characterized by such extraordinary beauty of color that it is small wonder that the common

name for them is "Morning Glory." Although the flower is so delicate in texture that it withers before the first touch of sunshine, the vine is the hardiest in our entire list of climbers, growing rapidly in soil of any character. Unsightly objects may be thus transformed in a few weeks, but the flowers are of course useless for cutting. Hardy annual. 15 to 20 feet.

Japanese Imperial.—Those who have never seen the Japanese Morning Glory can form no idea of its indescribable beauty. The blossoms are not only much larger than those of the ordinary Convolvulus, but they are of infinitely varied colorings, and are of exquisite form, many having fringed and intricately frilled edges. Pkt., 10 cts.; oz., 50 cts.

Major (Morning Glory).—A vigorous climber, familiar to every one. It is a wonderfully rapid grower, making with its diversified colors a gorgeous display in the early morning. Pkt., 5 cts.; oz., 25 cts.

Minor.—Showy trailing plants, which produce an abundance of richly colored flowers, and are adapted to either beds or mixed borders. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Cypress Vine.

One of the most popular of all summer climbers. The star-shaped flowers are small and thickly set in beautiful dark green foliage of fern-like appearance. Tender annual. 15 feet.

Scarlet or Crimson.—Pkt., 5 cts.; oz., 25 cts.

White.—Pkt., 5 cts.; oz., 25 cts.

Mixed Colors.—Pkt., 5 cts.; oz., 25 cts.

Dahlia.

Although it is not generally known, this familiar flower, so universally admired for its perfect form and superb colors, will bloom the first year if the seed is sown early. Seedling Dahlias show a few single flowers, but the seed we offer is finely selected and is invariably satisfactory. In raising them from seedlings there is always uncertainty as to color, and the grower is often delighted by the origination of an entirely new shade. During the winter the roots should be taken up and stored out of the reach of freezing weather. Half-hardy perennial. 3 to 6 feet. Finest mixed double, pkt., 10 cts.; oz., \$1.00.

Daisy.

Double.—The Double English Daisy is unsurpassed as an edging for shady borders or as a pot plant. The flowers are very numerous, perfectly double in the best specimens, and of the loveliest colors. Half-hardy perennial. 3 inches. Pkt., 25 cts.; oz., \$2.00.

Single Paris (See Chrysanthemum.) Pkt., 5 cts.; oz., \$1.00.

Dianthus.

Of this invaluable family every garden worthy the name is sure to contain several representatives, and some kinds are as dear



on account of their associations as for their own sakes. The different varieties, while affording great diversity of appearance, are all distinguished by rich and brilliant coloring, great productiveness and, in many cases, delightful fragrance. The biennials as well as the annuals begin blooming a few weeks after sowing and, until killed by frost, are literally covered with flowers all the time. 1 to 1½ feet.

Pheasant's Eye.—With every petal daintily fringed, and the dark centres contrasting beautifully with the white around them, these are fine for either beds or cut flowers. Pkt., 5 cts.; oz., 50 cts.

Chinese Double.—The familiar old Chinese or Indian Pink, easily grown and very showy. Our mixture contains an immense variety. Pkt., 5 cts.; oz., 50 cts.

Heddewigii.—Few kinds of *Dianthus* rival this splendid Jananese strain, the flowers of which are large and charmingly marked with stripes, staining and rings. Pkt., 5 cts. oz., 75 cts.

Diadematus.—The famous Diadem Pink—ideal for bouquets. The flowers are very double, and all the petals have the outer edges beautifully fringed. Pkt., 5 cts.; oz., 75 cts.

Laciniatus.—Another fringed variety, single but hardly less effective than the diadem. Pkt., 5 cts.; oz., 50 cts.

Eastern Queen.—Of the many named varieties of *Dianthus*, we offer one of extraordinary beauty, and commend it to all who love Pinks. The Eastern Queen has large rose colored blossoms, often four inches in diameter, and the petals are exquisitely marbled with darker shades. Pkt., 5 cts.; oz., 75 cts.

Barbatus.—See Sweet William.



Double Daisy.

Dish Cloth Gourd.

An ornamental climber with prettily-shaped foliage and yellow flowers, which are borne in clusters. The seed pod is about two feet long, and when ripe has a porous lining of sponge-like texture. This, when dried, may be easily separated from the rind, and makes an admirable dish cloth or flesh brush. It is also often converted into various fancy articles about the house. Pkt., 5 cts.; oz., 25 cts.

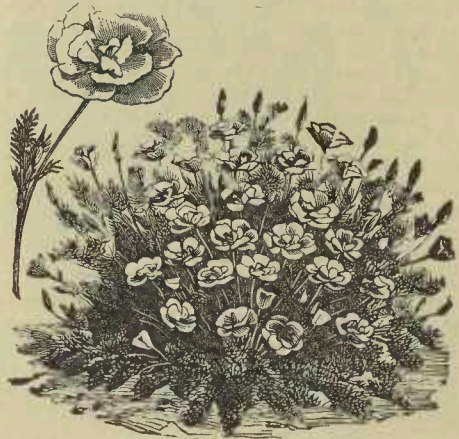
Dolichos Lablab.

One of the finest climbers for shading

verandas, etc., as it grows with remarkable rapidity, produces a great amount of foliage, and endures long droughts. Its flowers are borne in clusters somewhat in the form of a hyacinth spike, a resemblance which has suggested the name by which it is best known—Hyacinth Bean. Not being subject to attack by insects, it will be found particularly serviceable in localities badly infested with caterpillars etc. Plant the seed where the vine is to grow.

Purple.—The purple lilac flowers are succeeded by pods with purple skin, so that the effect is distinctly ornamental throughout the entire season. Pkt., 5 cts.; oz., 25 cts.; lb., \$1.50.

White.—Identical with the purple except as to color; the two are often planted together for the sake of contrast. Pkt., 5 cts.; oz., 25 cts.; lb., \$1.50.



(California Poppy.)

Eschscholtzia Californica.

Showy plants, flowering profusely all the season, and very attractive in borders or beds. Half-hardy annuals. 1 foot. Pkt., 5 cts.; oz., 30 cts.

Everlastings.

Acroclinium, *Globe Amaranthus*, *Helichrysum*, *Cockscomb*, *Rhodanthe*, *Statice*, *Xeranthemum*. Each of these is described under its own name.

Evening Glory.

Of the same habit of growth as the Morning Glory, but the large, fragrant, white flowers expand only in the evening. Tender annual. 10 to 15 feet. Pkt., 5 cts.; oz., 25 cts.

Evening Primrose.

Strong plants of easy culture, very desirable for shrubbery borders. The flower is very large, and has the striking peculiarity of opening in the evening with a sudden spring instead of unfolding gradually. Hardy perennial. 2 to 3 feet. Pkt., 5 cts.; oz., 30 cts.

DISCOUNT—Purchasers sending cash for Flower Seeds may select packets to the value of \$1.25 for each dollar remitted. We pay all postage and express charges on flower seed orders.



Cosmos.



Foxglove.

Stately, handsome plants, very useful for planting in shrubbery or in other places partially shaded. The flowers are spotted and thimble-shaped, and are borne in great profusion on stalks often four feet in length. Pkt., 5 cts.; oz., 25 cts.

Forget-Me-Not.

A favorite border plant that succeeds best in moist situations. It comes into blooming early and bears dainty little star-shaped flowers. Hardy perennial. 6 inches. Pkt., 5 cts.; oz., 60 cts.

Feverfew.

(See *Matricaria*.)

Four O'Clock.

(See *Mirabilis Jalapa*.)

Gaillardia.

Splendid bedding plants, remarkable for the size and brilliancy of their flowers, which are produced profusely during summer and autumn. If a gay mass of color is wanted, nothing will be more satisfactory than a thickly-set bed of *Gaillardias*. Half-hardy annual. 1½ feet. *Lorenziana*. The finest double variety. Pkt., 5 cts.; oz., 30 cts.

Geranium.

Geraniums may be readily raised from seed



Seedling Geraniums.

by sowing in boxes of fine earth and placing in a gentle heat. A packet of seed will fur-

nish a large number of plants, and occasionally one or more of the seedlings will develop an absolutely new sort, all new Geraniums being thus produced. There is no plant more popular for the house or garden on account of its exquisite colors and convenient habit of growth. Half-hardy perennial. 1½ feet. Fine mixed *Zonale* and *Inquinans*. Pkt., 5 cts.; oz., \$1.00.

Gilia.

Pretty dwarf plants, very fine for massing and rock work. The flowers are small and are available for bouquets. Hardy annual. 1 foot. Pkt., 5 cts. oz., 25 cts.

Gourds—Ornamental.

Climbers of rapid growth, which are well fitted for covering fences or arbors. The foliage is quite pretty and the fruits are very interesting in their shapes. Tender annuals. 10 to 20 feet.

Orange, White Egg, Siphon or Dipper, Dish-cloth, Mixed Ornamental Small, Mixed Ornamental Large. Pkt., 5 cts.

Godetia.

A profuse bloomer, excellent for borders. The flowers are large and remarkable for their richness and variety of coloring. Hardy annual. *Lady Satin Rose*. This dwarf *Gode-tia* has lovely flowers of shell-pink, with a sheen like satin. Nothing could be prettier in a border. 1 foot. Mixed, pkt., 5 cts.; oz., 75 cts.

Helichrysum.

Handsome ornamental plants for the border, but especially valuable for winter use in wreaths or bouquets. When they are to be dried for this purpose, cut them as they are coming into bloom and hang in a dark room with heads downward. Hardy annual. 2 to 3 feet. Fine mixed. Pkt., 5 cts.; oz., 40 cts.

Heliotrope.

The delicately tinted and fragrant blossoms



Heliotrope.

of this beloved little flower are so well known that any attempt at description would be superfluous. It is adapted to both bedding and house culture, requiring little attention. By sowing indoors early in the spring and

transplanting into small pots, plants may be made so strong and stocky that they will be in full bloom soon after being set in the garden. Half-hardy perennial. 2 feet. Choice mixed, pkt., 10 cts.; oz., \$1.00.

Hollyhock.

Hollyhocks have been so wonderfully improved of late years that those who are familiar with only the old-fashioned kinds would scarcely be able to identify them. A paper of our seed will produce a great number of the most finely selected varieties, and if sown in the fall will usually furnish blooming plants the next season. If set in rows as a background or interspersed among shrubbery, they give an effect obtainable in hardly any other way. Tie to stakes if the stalks show a disposition to fall. Half-hardy biennial. 5 to 7 feet. Extra fine mixture. Pkt., 5 cts.; oz., \$1.00.

Humulus or Japanese Hop.

We are deeply indebted to the Japanese for their improvement upon the Hop, especially now that we have the variegated variety—one of the most beautiful as well as serviceable of all climbers. It is of exceptionally rapid growth, and being free from all kinds of parasitic insects and almost indifferent to heat, it is particularly good for southern window and verandah boxes. The foliage is of the same shape as the common Hop, but is more luxuriant in appearance, while the mixture of white, light green and dark green makes it strikingly ornamental. Hardy annual. 15 feet. Pkt., 10 cts.; oz., 75.

Hunnemannia.

All persons who love the *Eschscholtzia* should be interested in this splendid variety of Poppy, for its flowers are much like the finest *Eschscholtzias*, although they keep fresh a longer time after cutting. The plant lives for two years, blooming the first season in about ten weeks after sowing and continuing to produce its gorgeous yellow blossoms until the very end of autumn. 2 feet. Pkt., 10 cts.; oz., \$1.00.

Hyacinth Bean.

(See *Dolichos Lablab*.)

Ice Plant.

A pretty little trailing plant, the leaves and stems of which are covered with a remarkable crystalline substance much resembling ice. The foliage is, for this reason, extraordinarily pretty, and in the heat of summer is often most effectively used for garnishing. Half-hardy annual. Pkt., 5 cts.; oz., 30 cts.

Lantana.

A well-known shrub, splendid for bedding,

as it is constantly in full bloom. The flower stem is crowned with a large truss of verbenalike flowers of infinitely varied hues. The blossoming is from the outside to the center, and as they unfold in succession a



Lantana Hybrida.

new effect is presented every day. Tender perennial. 2 feet. Pkt., 5 cts.; oz., 50 cts.

Larkspur.

The colors of the Larkspur are extremely beautiful, and in mixed borders its profuse masses of purple, white, and red show splendidly. It is best to sow the seed in the fall or very early in the spring. Hardy annual. 3 feet. Finest mixed, pkt., 5 cts.; oz., 25 cts.

Lathyrus.

Few people know the usefulness of the Everlasting or Hardy Sweet Pea, but it is one of our best vines for certain purposes, being a hardy perennial of great vigor. Old fences, unsightly banks or rocks can be quickly hidden, and the always abundant flowers are good for cutting. 8 feet. Pkt 5 cts.; oz., 40 cts.

Lavatera.

For massing in large beds this is excellent, as it is literally covered with bloom during the entire summer. The colors are pure white and delicate tints of red and rose. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 50 cts.

Lobelia.

Neat, pretty plants of profuse bloom and very valuable for edging as well as for hanging baskets and vases. They are easily

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raised from seed, and begin to bloom early in the summer. Half-hardy annual. 6 inches. Pkt., 5 cts.; oz., 50 cts.

Lupinus.

A fine bedding plant, bearing long, graceful spikes of pea-shaped flowers of many shades and colors. Rich soil is needed to bring this plant to perfection, and the seed should be sown where they are to bloom, transplanting being usually unsuccessful. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Lychnis.

The flowers of this highly ornamental plant are very large and finely colored. It is of easy culture, and should be in every garden. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Marigold.

An old garden favorite; prized for its numerous and showy flowers. It is excellent for planting in large beds, and will thrive in any good soil.

French.—The old variety, with rich, velvety and beautifully striped flowers. It is the better to use as a foreground for taller plants, being very dwarf and compact. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 50 cts.

African.—A more robust plant, brilliantly colored with orange and yellow. Half-hardy annual. 1 foot. Pkt., 5 cts.; oz., 50 cts.

Matricaria.

The double white Feverfew, very useful as an edging to beds, as it succeeds in any garden soil. It is also an excellent pot plant, and is much grown by florists for cut flowers. Hardy annual. 2 feet. Finest double, pkt., 5 cts.; oz., 50 cts.

Maurandia.

One of the most beautiful of climbers, suitable for both garden and green-house culture. It is a rapid grower, has thickly-set, delicate foliage, and blooms profusely all the season. Pot and take them into the house before frost if wanted during the winter. Half-hardy perennial. 10 feet. Pkt., 5 cts. oz., \$1.50.

Mignonette.

Well known as one of our most fragrant plants, adapted to pot and garden culture. By thinning them as they grow, the plants will be kept strong and produce nine spikes. Avoid situations with too much sun exposure and provide water in dry weather. Hardy annuals.

Sweet Scented.—This is the familiar old variety. It has spikes of medium size, so

fragrant that a bed will perfume the whole atmosphere around it, and every garden should have a corner or bed devoted to it. 1 foot. Pkt., 5 cts.; oz., 20 cts.

Pyramidal, or Tree.—Of the various large kinds of Mignonette this is one of the best. It grows in the form of a pyramid, with many flower stalks. 15 to 18 inches. Pkt., 10 cts.; oz., 25 cts.

Monkey Flower.

For baskets or pots this dainty little Mimulus is one of the best small plants we have, the flowers being as unique as they are beautiful with their brilliant spots and blotchings. The ground colorings are white, yellow and sulphur marked with every conceivable shade of crimson and pink. If the seeds are sown reasonably early, the plant will be in bloom the first summer. Half hardy perennial. 1 foot. Pkt., 10 cts.; oz., \$1.25.



Four O'Clock.

Moon Flower.

A wonderful vine, which, if set out in rich ground and given support, will grow forty to fifty feet in a single season. The flowers, which are several inches in diameter, are white, and have a rich Jessamine odor. It blooms abundantly, but only at night or on cloudy days. The true Moon Flower must not be confounded with the Evening Glory, the flowers of which are much smaller and otherwise inferior. Tender annual. True White Seeded. Pkt., 10 cts.; oz., 75 cts.

Morning Glory.

(See *Convolvulus Major*.)

Mirabilis Jalapa.

The Four O'clock has long been a favorite and is, when properly treated, an extremely,



ornamental plant. The flower is shaped like that of the Morning Glory, produced in clusters and blooms in the afternoon. If the plants are set two or three feet apart in a sunny place they will not fail to produce a very fine effect. Half-hardy perennial. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Tall Nasturtium.

Handsome climbers for verandas and a favorite house plant for winter blooming. In shape the flowers are like those of the Dwarf Nasturtium, but are usually much larger. Having no tendrils, the vine requires a little coaxing in climbing any support other than trellis work or similar arrangement where the leaves can catch in angles. A very pretty effect may be obtained by sowing the seed in a round bed, and then heaping brush-wood loosely upon it. In a few weeks the vines will have grown up and through this, presenting the appearance of a solid mound of bloom and foliage. The seed we offer is from



Pansy.

finely selected plants, and will produce the richest colors. When the seeds are young, they may be picked and used as a substitute for capers. Hardy annual. 8 to 10 feet. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 30 cts.; lb., \$1.00.

Lady Bird.—Orange yellow spotted with dark crimson. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Beauty.—Dark Crimson. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Signal.—Beautifully striped in rich colors. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Pearl.—Creamy white. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Sweetheart.—Lovely bright rose. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Dwarf Nasturtium.

The compact growth and superb coloring of The Dwarf Nasturtium render it peculiarly valuable for massing in beds or ribboning. Both foliage and flower are of odd form, making an effective pot plant for the house. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.; lb., \$1.50.

Nicotiana.

Sylvestris.—Many varieties of Tobacco are very ornamental, but this is a really superb plant, growing in pyramidal form to a height of four feet, with foliage of the most vivid green; the flower stem is tall and bears in a loose head clusters of long, drooping flowers, deliciously fragrant and of snowy whiteness. Tender perennial. Pkt., 10 cts.; oz., 60 cts.

Nigella.

"Love-in-a-Mist," "Devil-in-a-Bush."

An interesting plant, with very finely divided foliage and curious flowers. The seed pod is enclosed in a close, delicate net-work of leaves, which has suggested the names by which it is commonly known. Hardy annual. 1½ to 2 feet. Pkt., 5 cts.; oz., 25 cts.

Nemophilla.

Of close, compact habit of growth, and in shaded places a steady bloomer. The flowers are of beautiful colors, varying greatly in shades, and shown to perfection when closely massed. Hardy annual. 6 inches. Pkt., 5 cts.; oz., 25 cts.

Nolana.

Fine trailing plants which should be much better known, since they are admirably adapted to poor soils and rocky places, thriving almost anywhere provided they have abundant sunshine. The blue and white flowers are somewhat suggestive of Petunias. Hardy annual. 6 inches. Pkt., 5 cts.; oz., 50 cts.

Paeonia.

The beautiful Chinese Peony, well-known for its immense, rich flowers. It is adapted to any good soil, and should be in every gar-

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Nasturtiums.

den. Hardy perennial. Height, two feet. Mixed, pkt., 10 cts.; oz., 75 cts.

Pansy.

No description is needed of this universal favorite. It is found, as the tiny heartease, in the humblest gardens, while the finest floriculturists in the world are constantly engaged in developing its size and coloring. If the seed is sown in September and protection given during the winter, they will bloom abundantly through the following season. Plants from seed sown in the spring should not be permitted to bloom until the cool weather. As the buds appear pick them off, and thus throw the strength of the plant into making a compact and bushy growth. It will then be able to produce large and brilliant flowers through the fall until the ground freezes. Do not allow faded flowers to remain on the plant. Hardy perennial. 6 inches.

Show Mixtures.

Fine Large Flowering.—Of excellent stock, finely colored, and of good size. Pkt., 5 cts.; oz., \$1.00.

Finest Stained.—This mixture is from magnificent varieties, and is in every respect the equal of many of the high-priced named Pansies. Pkt., 10 cts.; oz., \$2.50.

Extra Selected.—Unsurpassed for size and superb coloring. The seed is saved from selected named varieties, and lovers of the Pansy will find no strain more worthy of their care. Pkt., 25 cts.; oz., \$10.00.

Separate Colors.

Emperor William.—Ultramarine blue, with violet eye and violet blotches. Pkt., 10 cts.; oz., \$1.50.

Lord Beaconsfield.—Deep purple violet, shading to light blue on upper petals. A splendid pansy. Pkt., 10 cts.; oz., \$1.50.

Faust or King of the Blacks.—The most striking of all dark pansies, and really almost jet black. Pkt., 10 cts.; oz., \$1.50.

White Purple Stained.—Pkt., 10 cts.; oz., \$2.00.

Yellow Purple Stained.—Pkt., 10 cts.; oz., \$2.00.

Purple.—Pkt., 10 cts.; oz., \$2.00.

Sky Blue.—Pkt., 10 cts.; oz., \$1.25.

Pure Yellow.—Pkt., 10 cts.; oz., \$1.50.

Variegated Striped.—Pkt., 10 cts.; oz., \$1.25.

Purple Gold Margined.—Pkt., 10 cts.; oz., \$1.25.

Violet White Edged.—Pkt., 10 cts.; oz., \$1.25.

Phlox Drummondii.

One of the standard bedding plants which have a place in almost every garden. It is absolutely unsurpassed for constant profusion of bloom and diversity of colors. For early flowering, sow the seed in boxes to transplant in the border or bed when the weather is warm, and a later sowing may be made in the open ground where they are to bloom. Hardy annuals. 1½ to 2 feet.



Phlox Drummondii.

Large Flowering, Mixed.—Pkt., 5 cts.; oz., 60 cts.;

Scarlet.—Pkt., 5 cts.; oz., 60 cts.

White.—Pkt., 5 cts.; oz., 60 cts.

Starred and Fringed.—The flowers of these beautiful varieties are star-shaped or beautifully fringed, both types being charming novelties to those unfamiliar with them. Pkt., 10 cts.; oz., 75 cts.

Penstemon.

Little known in this part of the country, this charming flower nevertheless ranks among the most valuable of all herbaceous perennials, being hardy and in constant bloom



throughout late summer and fall. It is extremely beautiful, with its long, graceful spikes of richly-colored Gloxinia-like blossoms, the colors of which range from every shade of red to lilac and purple. Not even Phlox is better for bedding, and we hope to bring it to the attention of many who are now ignorant of its value. Half-hardy perennial. 2 feet. Pkt., 15 cts.; oz., \$2.00.

Petunia.

There is no bedding plant of easier culture than the Petunia, and few that make a gayer appearance when in full bloom. On rich soil it has a tendency to run to vine, which should be suppressed by pinching off the shoots when necessary. The shape of the flower is similar to that of the Convolvulus, and a paper of seed will give an immense variety of color. As the seed are as fine as dust, it is advisable to sow in boxes in the house, transplanting when large enough. Hardy annual 2 to 3 feet. Pkt., 5 cts.; oz., 75 cts.

Poppy.

If sown early in spring, Poppies may be brought into bloom immediately after the late tulips, and they are scarcely less gorgeous in their color effects. Constant improvement has greatly increased their value, and many new varieties of great interest



Types of Poppies.

have been developed. For several seasons we have found Poppies growing steadily in popularity, and they are particularly recommended for use in large beds where their dazzling colors can be made to tell most effectively. Several varieties are excellent for cutting, but it should be noted that they keep much better if cut before the petals have fully opened. All kinds should be sown where they are to remain, as the plants do not bear transplanting well. The seeds should be sown on top of very finely prepared soil and merely pressed in firmly, instead of being

covered like ordinary seeds. Hardy annual. 3 feet.

Double Carnation Flowered.—A very fine variety, extremely double and daintily fringed. Pkt., 5 cts.; oz., 25 cts.

Double Paeony Flowered.—These closely resemble double Paeonies, and make a superb display when massed in the garden. Pkt., 5 cts.; oz., 25 cts.

Double Ranunculus Flowered.—The beauty of this uncommon Poppy lies in the perfect form of the flowers rather than in the showy splendor characteristic of most kinds; the blossoms are small, but very double and of exquisite colors. Pkt., 5 cts.; oz., 30 cts.

Danebrog.—A very handsome single variety with petals of flaming scarlet relieved at the base by markings which form a cross of silvery white. Pkt., 5 cts.; oz., 25 cts.

Shirley.—Of all the single Poppies, this is easily the favorite, and indeed it would be hard to imagine a lovelier flower of its type. No other Poppy is so good for cutting, and at the same time it is among the best for bedding. The petals have the appearance of some wonderful gauze, and the colors are of indescribable beauty and variety. Pkt., 5 cts.; oz., 75 cts.

Portulaca.

Both single and double varieties of Portulaca are exceedingly useful for edging of rock work, as the flowers are showy and the moss-like foliage very luxuriant. On sandy banks, etc., it grows to perfection, enduring dry seasons better than almost any other plant. Hardy annual. 6 inches.

Single Mixed.—This is an extra fine strain, with very large blossoms and splendid colors. Pkt., 5 cts.; oz., 40 cts.

Double Rose-Flowered.—Practically none of the flowers are single, each bloom being a perfect rose, in miniature, and there is a great range of the most brilliant colors. Pkt., 10 cts.; oz., \$2.50.

Pyrethrum.

The golden foliage of the Pyrethrum has a remarkably pretty effect in edging, specially when contrasted with dark-leaved plants, and we recommend it strongly for carpet bedding etc. Sow the seed indoors and transplant when wanted. Hardy perennial. 5 inches. Pkt., 5 cts.

Ricinus.

(Castor Bean.)

A foliage plant of vigorous growth and tropical appearance, now largely used in landscape gardening. It is unsurpassed for mixed shrubberies or planting singly on beds and lawns, the effect being especially striking after the brilliantly colored fruit is formed. Tender annual. 8 to 12 feet.

Sanguineus.—The variety best known; the stalks and fruit are blood-red. Pkt., 5 cts.; oz., 15 cts.

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Zanzibariensis.—Those who have never seen this new and really splendid Castor Bean cannot imagine its superiority to the old kind. The plants grow to gigantic size, branching widely and the great leaves have striking colors, some having the appearance of beaten copper. Even the seeds are peculiar in their markings and coloring. Pkt., 5 cts.; oz., 20 cts.

Rhodanthe.

An everlasting flower of great beauty. Its bright colors and elegant habit of growth make it one of the most desirable bordering plants. The flowers should be cut when intended for winter bouquets as soon as opened and dried in a dark room, hanging heads downward. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 75 cts.

Salpiglossis.

Highly ornamental, autumn-blooming plants, with funnel-shaped flowers curiously veined and marked. Of easy culture, but best suited to light, sandy soil. It is undoubtedly one of the most interesting annuals, and should be much better known. Half-hardy annual. 18 inches. Pkt., 5 cts.; oz., 75 cts.

Salvia.

(Scarlet Sage.)

A favorite bedding plant, which bears magnificent spikes of scarlet flowers from July to



Salvia Splendens.

October. Although perennial, it blooms the first year from seed, and there is really no flower which can rival it in splendid color. Half-hardy perennial. 3 feet. Pkt., 10 cts.; oz., \$4.00.

Schizanthus.

The "Butterfly Flower" so popular on account of its dainty shape and exquisite color-

ings; one might easily mistake the blossoms for those of an orchid, and if it were of less easy culture no doubt the average gardener would hold it in much higher estimation. They bloom freely all the summer and September sowings will furnish delightful house-plants for the winter. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 50 cts.

Sanvitalia.

On small beds or rockeries the Sanvitalia is exceedingly useful. It is dwarf, and blooms freely during the entire season. Hardy annual. 6 inches. 75 to 90 per cent. double flowers. Pkt., 5 cts.; oz., 75 cts.

Silene.

Of easy culture and adapted to almost all situations and soils. It may be used for rib-



bon gardening or beds, and produces fine masses of bloom. Hardy annual. 12 to 15 inches. Pkt., 5 cts.; oz., 25 cts.

Senecio.

A dwarf summer bloomer, very much admired on rockeries and useful for winter blooming in the conservatory or window box. It produces an abundance of flowers, large and beautifully tinted. Hardy annual. 1 foot. Pkt., 5 cts.; oz., \$1.00.

Scabious.

The Double Scabious is entitled to a foremost place among the standard bedding plants on account of its general usefulness. The flowers are of peculiar form and diversified coloring, varying from white to rose, crimson, and purple, and are quite fragrant. They have long stems, which fit them especially for the decoration of tables, etc. Hardy annual. 10 to 12 inches. Pkt., 5 cts.; oz., 40 cts.

Scarlet Runner.

One of the most ornamental varieties of the bean family, or rapid growth and producing dazzling scarlet flowers from July to October. For training on verandas and over unsightly objects, it will be found very useful, and the beans may be cooked in the same way as the Lima Bean. Hardy annual. 20 to 40 feet. Pkt., 5 cts.; pt., 30 cts.

**Sensitive Plant.**

A remarkable plant, with finely divided foliage and flowers of pinkish white. The leaves close and droop when touched or shaken, as well as at the approach of night, a peculiarity which has given it the name of "Sensitive Plant." Tender annual. 18 inches. Pkt., 5 cts.; oz., 50 cts.

Smilax.

A lovely climber with delicate foliage of glossy green, very much used for decorative purposes on account of the facility with which it may be twined gracefully around columns, stair-rails, or house fixtures of any kind. In bouquets also it makes a charming contrast for the colors of the flowers, and is one of the best vines for baskets. To facilitate sprouting of the seed, soak them twenty-four hours in warm water. Half-hardy perennial. 8 to 10 feet. Pkt., 10 cts.; oz., 50 cts.

Stocks.

The German Ten-Weeks Stock has long been considered invaluable by gardeners, being admirably adapted for bedding, massing,

edging, or ribboning. Flowering usually begins about ten weeks after sowing, and there are few sights more beautiful than a fine bed of these plants in full bloom. The duration and delicate fragrance of the flowers commend it very strongly for pot culture in the house. If desired for early use, sow the seed indoors and transplant when the ground becomes warm, forcing with weak, liquid manure. Half-hardy annual. 1 to 2 feet. Pkt., 5 cts.; oz., 75 cts.

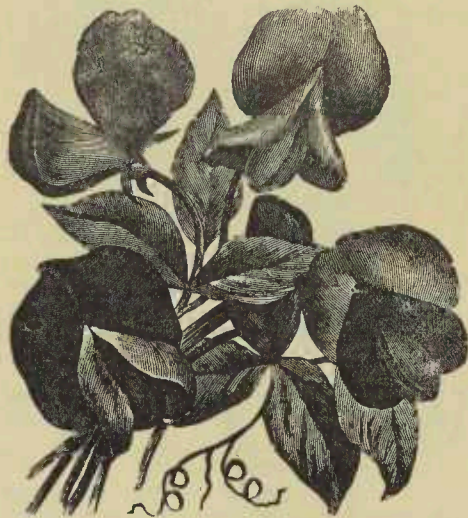
Sunflower.

Tall Double.—For showy splendor this handsome Californian sunflower is one of our best plants in spite of its coarseness. The color is a rich, deep yellow and it produces an immense amount of bloom. Pkt., 5 cts.; oz., 15 cts.

Dwarf Double.—Few people have any idea of the value of the dwarf sunflower in southern gardens; the flowers are really not unlike dahlias and, planted in clumps or large masses, they are charming for all situations where delicate plants could not be made to flourish. Pkt., 5 cts.; oz., 15 cts.

The FINEST SWEET PEAS

The dainty form and exquisite colors of the Sweet Pea made it long ago one of the best-loved common flowers, but with the introduc-



tion of so many charming new kinds it has grown steadily in favor. Enormous quantities

are now forced for market by florists and sold at fancy prices before the outdoor crop is available. They may be trained on bushes or grown as climbers, in any way desired, and if properly treated are a constant mass of bloom during the season. Plant as soon as the ground can be worked in drills two inches deep, cover with an inch of soil, and as the vine grows, gradually add more earth until the vines are a little hilled. It is a good plan to make a little trench parallel with the row, flooding it occasionally during dry weather. If the blossoms are kept picked off they will bear until frost. In most parts of the South it is easy to bring Sweet Peas into bloom very early in spring by sowing in the autumn, and it is a pity that more are not so grown. A generous supply of litter will prevent the ground freezing too deeply. Hardy annual. Six feet. We have an extraordinarily fine mixture, containing sixty of the most beautiful named varieties, and offer also separately the pick of the named varieties. Tait's Thoroughbred Mixture. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts.

Choice Named Varieties.—Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts.; \$1.00 for 2 lbs.

DISCOUNT—Purchasers sending cash for Flower Seeds may select packets to the value of \$1.25 for each dollar remitted. We pay all postage or express charges on flower seed orders.



Pure White.

Blanche Burpee. Very perfect in form and color.

Emily Henderson. Large and clear white.

The Bride, Similar to Blanche Burpee, but with shorter vines.

Mrs. Sankey. Fine white, opening with a faint bluish tinge.

Light Pink.

Blushing Beauty. Hooded flowers, very delicate rose color.

Duchess of York. White suffused with pale pink.

Katherine Tracy. One of the most beautiful pinks, very soft in tint.

Lovely. Deep pink at the base of standard and wings, shaded to shell-pink at edges.

Prima Donna. An unusually large and well-shaped pink, very brilliant.

Dark Pink.

Apple Blossom. Bright pink blended with white, the wings very delicate in tint.

Her Majesty. Hooded flowers, especially large and well-shaped.

Prince of Wales. Very deep rose.

Royal Rose. Of extraordinary size and a beautiful shade of deep rosy pink.

Red.

Brilliant. Very bright scarlet.

Firefly. Deep scarlet.

Mrs. Dugdale. Extra large; pale carmine with primrose markings.

Salopian. The largest and most brilliant of all the reds.

Lavender.

Butterfly. White with lavender markings.

Countess of Radnor. A beautiful flower, ranging from pale mauve to lavender.

Lottie Eckford. White suffused with lavender.

Blue.

Black Knight. Fine, deep shade.

Captain of the Blues. Pale blue and mauve.

Navy Blue. Very distinct, and the only bright blue.

Variegated.

America. White with blood-red stripes, Very good.

Aurora. White with flakes of orange-salmon.

Juanita. White ground with lavender stripes.

Lottie Hutchings. Cream color with markings of delicate pink.

Mrs. Jos. Chamberlain. White with stripe of bright rose.

Senator. White, striped with brown and chocolate.

Dwarf Cupid Sweet Peas.

These grow only six or seven inches high, but the flowers are set in wonderful profusion. They are recommended for indoor cultivation rather than for the garden. Mixed varieties, pkt., 5 cts.; oz., 10 cts.; $\frac{1}{4}$ lb., 20 cts.; lb., 60 cts.

Sweet William.

An ever-popular favorite, producing the richest effects in beds and mixed flower bor-

ders. The improved varieties are much superior to old-fashioned sorts, being very large and handsomely tinted. Hardy perennials.



Sweet William.

1 $\frac{1}{2}$ feet. Auricula-flowered. Pkt., 5 cts.; oz., 50 cts.

Thunbergia.

A slender, rapid-growing vine, which is unsurpassed for vases or for trailing over rock work. The flowers are of singular form, but very pretty, and borne in the greatest profusion all the season. Select a rich, well-drained soil, with good, sunny exposure. Half-hardy annual. Pkt., 5 cts.; oz., 75 cts.

Tropaeolum Peregrinum.

(Canary Bird Vine.)

The flowers of this easily cultivated climber have a fanciful resemblance to the form of a bird, and being yellow, have suggested the name of "Canary Bird Vine." Independently, however, of this peculiarity, it is highly admired and a useful vine for any purpose. Half-hardy annual. 10 feet. Pkt., 5 cts.; oz., 50 cts.

Verbena.

As a bedding plant, the Verbena is universally regarded as invaluable, and few plants are better for window-boxes, since it is never out of bloom during the season. Although perennial, they bloom from seed the first year, flowering in August if sown indoors early in May. A better way is to sow the seed in boxes or hot-beds early in March and transplant when all danger of frost is past. Verbenas from cuttings are less vigorous than those grown from seed. Half-hardy perennial. 5 inches.

Fine Mixed.—An excellent mixture of fine stocks, but much inferior to our other grade. Pkt., 5 cts.; oz., 75 cts.

Finest Hybrid Italian.—This seed is saved from splendid named varieties, and is absolutely unsurpassed for diversified brilliancy of color. The trusses are of extraordinary size and the individual flowers very perfect. Pkt., 10 cts.; oz., \$1.00.

Vinca.

The Vinca or Periwinkle is a perennial, and must be sown early to obtain flowers the first



season. It blooms freely until frost, and may then be potted and brought into the house, where it will continue flowering all the winter. Those who have sunny situations where other flowers suffer in midsummer will



Vinca.

find the Vinca almost sun-proof if a reasonable amount of water is given. Tender perennial. 1 foot. Pkt., 10 cts.; oz., 60 cts.

Virginian Stocks.

Extremely pretty little plants, flowering profusely and excellent for small beds or as an edging. They flourish in any soil, and should be more generally cultivated. Hardy annual. 3 to 6 inches. Pkt., 5 cts.; oz., 25 cts.

Violet.

No part of the garden is more charming than the Violet bed, most generous with its wealth of fragrance and beauty when the garden is at its poorest. A few warm days during the winter are enough in this climate to throw it into profuse bloom, and it is in perfection very early in the spring. It bears more or less through the year, but is apt to suffer during the summer unless in a shady situation and on rich, deep soil. During severe weather it is well to cover the plants with straw and manure. "The Czar" which we offer is one of the finest varieties, being a beautiful deep blue of large size. Hardy perennial. 6 inches. Pkt., 15 cts.; oz., \$3.00.

Viscaria.

Fine effects may be had from these if they are set thickly in large beds, the color being splendid. Light soils suit them best, but they require little care and are practically never out of bloom in warm weather. Hardy annual. 1½ feet. Pkt., 5 cts.; oz., 75 cts.

Wallflower.

The large spikes of the Wallflower are among our earliest spring flowers, and in

sunny, sheltered places they will in this climate frequently bloom more or less throughout the winter. As the colors have been wonderfully improved in recent years, splendid effects may be gained by massing the flaming reds and yellows. The odor is inexpressibly sweet, more delicious perhaps than that of any other flower in our list and always subtly suggestive of the old-time gardens. Since the plant will endure very low temperature, no protection is needed here during the winter, and their indifference to heat and drought adds to their value in the South. It is a capital plant for rockeries and similar situations. Hardy biennial. 2 feet. Finest mixed German, pkt., 5 cts.; oz., 50 cts.

Parisian Extra Early.—Unlike the old Wallflower, this annual variety flowers beautifully the first season, and we recommend it unreservedly. Pkt., 10 cts.; oz., 75 cts.

Xeranthemum.

None of the Everlastings are so worthy of the name as this familiar old variety, for its heads retain their shape and lovely color perfectly for many years. Hardy annual. 2 feet. Imperial Double. Pkt., 5 cts.; oz., 50 cts.



Czar Violet.

Zinnia.

In perfection of form and coloring the flowers of the double Zinnia now rival the Dahlia, while it has a much longer blooming season. By sowing in the house and transplanting when the ground becomes warm, they may be brought into flower very early, continuing in full bloom until killed by frost. It is of branching habit, and grows, by the end of the season, to quite a large bush, every stem with a flower. The modern Zinnia must not be classed with the stiff, coarse plant it once was. Half-hardy annual. 2 to 3 feet. Finest mixed double, pkt., 5 cts.; oz., 50 cts.

Dwarf Double Mixed.—Pkt., 5 cts.; oz., 60 cts.

